

## 2017 Sparkling Wine, Methode Ancestrale

### History

Every once in a while, you must try something new, mix up your routine, and create something apart from the usual. In 2017, we did exactly that and four years later we are reaping the benefits! We held aside a portion of the Chenin Blanc grapes from the Heringer Vineyard in Clarksburg, California and decided to try our hand at a “Methode Ancestrale” sparkling wine, otherwise known as “Pet Nat”. The difference in fermentation style is apparent in every layer of this wine. Long aging in the bottle alongside the native yeast contributes to its nutty, almost cider-like aromas and flavors. This also contributes to the tiny bubbles that dance across your taste buds. A perfect wine for pairing with strong cheeses and nuts, this is a great wine for using as an aperitif. This is a one-of-a-kind wine that we predict will inspire you to take some chances of your own.

### Production

We selected part of the Chenin Blanc vineyard that had the most rocky soil and harvested the fruit in the dead of night, early enough in the season to ensure the high acidity needed for sparkling wine. The grapes arrived very cold at the winery, and were immediately pressed in our Italian grape press. We fermented the wine, as is our tradition, on its native yeast. When the wine was almost dry, we capped it with a crown cap and allowed the final fermentation to finish in bottle. The wine matured for over 3 years on the yeast, which ensured that it would develop complex aromas and flavors. It exhibits the nutty aromas and flavors that are typical of this kind of “wild yeast” fermented wine. The wine was disgorged (the sediment removed and the cork inserted into the bottle) in November 2021. This is one wild ride of a sparkling wine — enjoy!

### Production Notes:

#### Varietals

100% Chenin Blanc

#### Appellation

Clarksburg

#### Alcohol

11.7% by vol.

#### Time on yeast

42 months in bottle

#### Production

250 cases, 750ml

#### Release date

December 1st, 2021

#### Optimum time for consumption

2021-2028



### Tasting Notes:

**Color:** Straw gold

**Aroma:** Sharp toasty yeast, bruised apple, pear, caramelized walnuts.

**Taste:** Green apple, pear, almost cider-like sharp acidity, honey, medium-bodied, mid-palate flavors of pear and nuts, finishing with bruised apple and toffee.