

2023 Pet Nat

SLO COAST AVA

VINEYARDS

30% Topotero, 28% Casa Contenta,
27% MarFarm, 15% Chêne

VARIETAL

73% Pinot Noir, 27% Chardonnay

HARVEST DATES

8/31/23 - 10/13/23

FERMENTATION

The grapes were hand harvested and whole bunch pressed on a Champagne-cycle. Fermentation in neutral oak barrels took place by native yeast with no addition of SO₂. Towards the end of fermentation, the wine was racked to tank and bottled, where the wine finished its fermentation in bottle.

ÉLEVAGE

After three months on the lees the wine was riddled and disgorged with no added dosage.

BOTTLING DATE

11/16/23

PRODUCTION

148 cases

ANALYSIS

12% alc./vol.

3.38 pH

6.62 g/L TA

COLOR

Pale Straw

AROMAS

Red Apple Skin - Peach - Orange 50/50 Bar

PALATE

Unpretentious and approachable with a touch of nuance. Persistent bubbles bring liveliness to this wine that is loaded with tropical fruits, fleshy peach, and apple flavors.

VINTAGE

2023 will be remembered as one of the latest, and coolest, vintages on the Central Coast. A cold and wet winter led to a growing season that was almost a month behind an average year. Yet, the vines were in great shape with healthy canopies that were able to ripen the grapes late into the fall. Late harvests tend to favor the slow development of flavors in the grapes, while maintaining high levels of acidity. The resulting wines from this fantastic vintage are concentrated and fully flavored, with plenty of freshness and crisp acidity. In many ways, this is a goldilocks type of vintage and one that should age well for years to come.

“Scattering bubbles of illusion to entertain and instruct children like us.”

- Elwood Decker 1939
Dunite, poet