

breaking bread



2020 Pet Nat Dry Creek Valley, Sonoma County

Varietal: 100% Zinfandel
Appellation: Dry Creek Valley
Harvest: September 2020
Fermentation: 100% native yeast in stainless & glass bottle
Alcohol: 11.3%
Case Production: 400

Vineyard Description:

Mizany Vineyard is a 16-acre vineyard in the famous Cortina Gravel of Dry Creek Valley. We purchased the vineyard in 2011 and named it after my father-in-law. When planting the Zinfandel Vineyard we took a heritage approach and planted a field blend much like the first vineyards planted in the area. Our Zinfandel clone is the DuPratt clone on 1103 Paulsen root stalk. The Zinfandel for our Pet Nat was picked at 20 brix, which translated into 11.3% alcohol and a zippy acidity.

History of Pet Nat:

Pét Nat, short for *Pétillant Naturel*, is French for “natural sparkling.” This method of making sparkling wine pre-dates the traditional champagne method, where one takes a fully fermented dry wine and adds yeast and sugar to cause a secondary fermentation. Instead, the *Pétillant Naturel* method transfers wine that is still in its first fermentation to the bottle. This allows the native yeast to continue fermentation within the bottle and produce carbon dioxide which creates the delicious bubbles we all love.

Winemaker Notes:

Passion fruit and Bing cherry come off the nose of this wine with a distinctive, wet gravel minerality. As you look at the wine in your glass it continues to dance and open up to its more complex flavors and aromatics. The palate on this wine evokes a traditional Champagne in weight and fineness of bubbles; however, the easy-drinking, fruit forward youth of the wine makes it very quaffable.