

breaking bread



2024 Pet Nat Dry Creek Valley, Sonoma County

Varietal:	100% Zinfandel
Appellation:	Dry Creek Valley
Harvest:	August 2024
Fermentation:	100% native yeast in stainless & glass bottle
Alcohol:	12.7%

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 produces carbon dioxide which creates the fine and delicate bubbles this wine is known for.

Vineyard Description:

Mizany Vineyard is a 16-acre vineyard planted 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 stock.

Winemaker Notes:

Guava and wild strawberry 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 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 make it very quaffable.