

# 2018 *Pétillant*

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WILLAMETTE VALLEY  
OREGON

## INNOVATION SERIES

Our Innovation Series introduces unbridled winemaking curiosity and technical exploration to our lineup. Different varietals, different techniques, and anything but predictable, these small batch experiments are made with no guarantees of a repeat next vintage. That's why each wine is given a unique, individually numbered label.

**P**étillant (pay-tea-yawn) French for "slightly sparkling". The base wine for our Pétillant is made according to exacting Champagne-making techniques. The grapes are harvested early in the season for lower alcohol, delicate aromatics, and wickedly high acid - all hallmarks of great Champagne. The grapes are pressed slow and gentle and the pristine juice is fermented in French oak barrels to add depth and layers of complexity. Things take a contemporary turn when the wine is bottled at subzero temperatures and carbonation is infused into otherwise still wine. Et voila: we have Petillant!

## VINTAGE

The 2018 vintage saw some of the warmest and driest months on record; however moisture and cool temperatures returned to finish the season. The 2018 wines show beautiful aromatics, high acid, and finesse.

## TASTING NOTES

A strong and steady bead dances in this light flamingo pink wine. Rich and savory on the nose, this wine is austere, complex, and refined. The palate is fresh and dry, with texture and a persistent bubbly bead. - *Rachel Rose, Winemaker. Spring 2019.*

## VINEYARDS

59% Pinot Noir – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon  
37% Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon  
4% Maréchal Foch – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 1,500 Limited Edition numbered bottles produced.  
FERMENTATION STYLE: Whole cluster pressed. Fermented in neutral and twice filled French oak barrels.  
RS: 6.3 g/L  
ABV: 11.7%

## CELLARING

1-2 years post vintage. 2019 - 2020  
For the most enjoyment, serve this wine very cold for the best bubble retention. If properly sealed with a sparkling wine stopper and kept chilled, this wine will retain its carbonation for 6-8 hours after opening.

