

2018

Pétillant Naturel

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.

Pétillant Naturel (AKA Pét-Nat) translates to “natural sparkling” in French. Our Pét-Nat is a hybrid of natural and modern Champagne-making techniques and is in a class of its own. The grapes are grown, harvested, and pressed according to Champagne-making protocols. Then, a minimalist approach is taken by bottling the fermenting juice at precisely the right sugar level to obtain the appropriate bottle pressure upon completion of fermentation. Only grape derived sugars are used to achieve the final sparkle and the wine is not fined, filtered, or sulfured. We add a posh twist by disgorging the sediment and sealing the bottles with a cork & cage. The final appearance ranges from a slight haze to crystal clear as per the unique personality of each bottle.

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 fine and rapid bead percolates through this salmon pink wine. The nose is high pitched with ripe strawberry, cream, and orange peel notes. The palate is soft with tiny, mouthcoating bubbles. The finish is sweet and sassy, with fruit sweetness and a citrus snap.

- Rachel Rose, Winemaker. Spring 2019.

VINEYARDS

84 % Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
10% Maréchal Foch – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
6% Pinot Noir – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

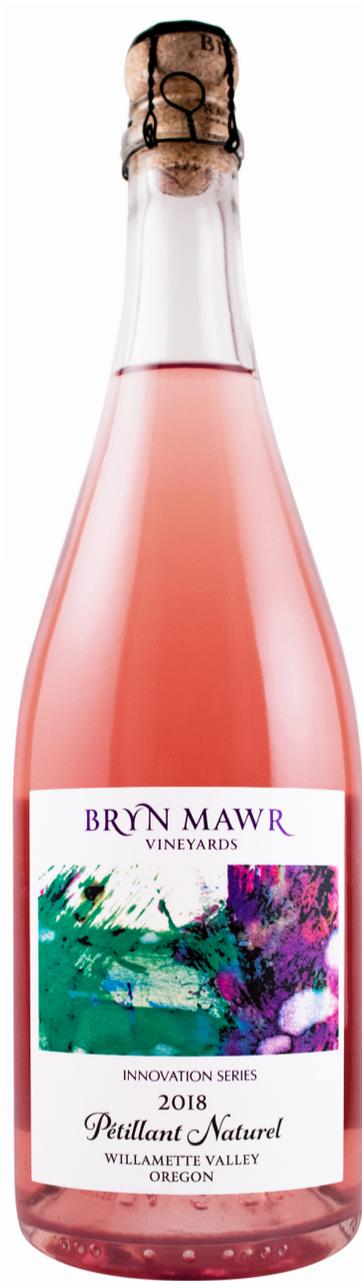
WINEMAKING

CASE PRODUCTION: 1,200 Limited Edition numbered bottles produced.
FERMENTATION STYLE: Whole cluster pressed. Fermented in neutral French oak barrels and one small stainless steel tank.
BOTTLED: 10/15/18.
DISGORGED: 4/9/19 – 6 months on lees.
RS: 4.7 g/L
MOLECULAR SO₂: 0 ppm
ABV: 11.3%

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 24 hours after opening.



BRYN MAWR VINEYARDS

5935 Bethel Heights Rd NW - Salem - Oregon - 97304

www.brynmawrvineyards.com - 503-581-4286 - info@brynmawrvineyards.com