



Red Tail Ridge is boutique winery located in the heart of the Finger Lakes on the western shore of Seneca Lake.

“Pétillant Naturel” (pét-nat) actually refers to the winemaking process used to produce this fizzy wine. The process is non-interventionist and ancient. Fermenting juice resulting from an indigenous fermentation is captured, during the primary fermentation, in bottle. Each bottle is a unique, ecological “riff” on the juice and its occupants. Hence there can be tremendous variation in sweetness, mouthfeel, appearance, aromatics and flavor from bottle to bottle. The first bottle I sampled exhibited notes of creamy lemon curd, toasted macadamia nuts, vanilla and ginger spice. Delicate bubbles in the glass inflate to frothy on the palate with hints of cinnamon, orange peel, apple cider and a lime zest finish. However, it is best for you to make your own tasting notes and find out what your bottle tastes like.

www.redtailridgewinery.com