



# red tail ridge winery

The first LEED® gold-certified green winery in New York

Red Tail Ridge is a boutique winery located in the heart of the Finger Lakes on the western shore of Seneca Lake.  
We specialize in limited production cool climate wine grapes.

## 2013 Pétillant Naturel Sparkling Riesling RTR Estate Vineyard Finger Lakes New York



*If you are reading this, then perhaps you are contemplating the purchase of my Pét-Nat. So let me give you a little background on what's in this bottle.*

**General Info:** The term “pétillant naturel” (pét-nat) actually refers to the winemaking process used to produce this fizzy wine. The process is non-interventionist and ancient; hence, it is also known as “méthode ancestrale”. Fermenting juice resulting from an indigenous fermentation is captured, during the primary fermentation, in bottle. Given that the process is left to fend for itself, the resulting winestyle is highly variable and unpredictable. Indeed, each bottle is a unique, ecological “riff” on the juice and its occupants. Hence there can be tremendous variation in sweetness, mouthfeel, aromatics and flavor from bottle to bottle.

**This Bottle:** The Riesling fruit for this wine was hand-harvested from block 606 of our estate vineyard in October of 2013. The fruit was highly ambered and pristine. Whole clusters were loaded directly into the press. Primary fermentation was carried out by indigenous microorganisms and captured in this bottle, mid-ferment.

**Care and Maintenance of Your Pét Nat:** I would like you to treat this bottle like Goldilocks (minus the 3 bears)...store it in a not too hot and not too cold place until you are ready to enjoy it. Since it's in a clear bottle, please store it in the dark until you are ready to chill it and drink. Be aware that due to the “hands off” approach, this wine is unfiltered and has not been cold or heat stabilized. In addition, this wine contains yeast residue, so your bottle may have a slight haze and/or some sediment. Consider it an added perk to your sensory experience; and enjoy the fact that your bottle is your own unique experience of our ecosystem.

*Cheers,*