

# 2018 Pétillant Naturel

*RTR Estate Vineyard*

  
red tail ridge winery  
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.*

## 2018 Pétillant Naturel Sparkling Riesling

*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, appearance, aromatics and flavor from bottle to bottle. Citrus peel and pith on the nose, orange rind. Additional aromas of almond meal and trace vanilla. Wet granite and mineral notes are prominent with floral notes followed by more bright citrus notes and candied ginger and tart Honey Crisp apple. Solid acid spine with slight phenolic edge that adds texture to the palate. The finish has cleansing and lip-smacking acidity.

**This Bottle:** The Riesling fruit for this wine was hand-harvested and sorted from block 707 (clone 90) of our estate vineyard on October 3rd, 2018. This section of the vineyard has a 3 to 5% east-facing slope toward Seneca Lake. The soil type is Aurora and consists of high pH, calcareous siltstone and glacial till. The fruit was pristine. Whole clusters were loaded directly into the press. Primary fermentation was carried out by indigenous microorganisms and captured in this bottle, mid-ferment. 203 cases were produced.

**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 unfined 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, drink as is. 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, Mike & Mary*