



*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. The first bottle I sampled exhibited notes of: cranberries, strawberries and cream, and red raspberries on the nose. Hints of wet grass, spearmint, and rhubarb follow. Moussey foam fills the mouth with bright red fruit, raspberries and cherries, with threads of orange oil. Herbaceous and somewhat lean in the finish. Tones of rhubarb and crunchy strawberries to finish. However, it is best for you to make your own tasting notes and find out what your bottle tastes like.*

[www.redtailridgewinery.com](http://www.redtailridgewinery.com)