



PÉT NAT DRY HOP

"HOP TO IT."

VINTAGE // 2022

VARIETAL // 100% CHARDONNAY

VINEYARD // COQUINA (ORGANIC)

APPELLATION // ARROYO GRANDE VALLEY

FERMENTATION // FERMENTED COLD AND SLOW IN STAINLESS STEEL FOR 3 WEEKS ON ORGANIC CITRA, AMARILLO, AND MOSAIC HOPS

TASTING NOTES // GOOSEBERRY, LUPULIN, PEARS

ALCOHOL // 11.4%

UPC // 713382533669

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • ONLY NATURALLY OCCURRING SULFITES**

This Chardonnay is sourced 100% from the Arroyo Grande Valley and is harvested very early in order to retain high acidity. The wine is pressed and racked directly onto hops in a large stainless steel tank. The fermentation occurred naturally and lasted 15 days before being racked off of its lees. We reserved a small portion of the fermenting juice in a temperature-controlled tank, which was added back to the wine before bottling. No non-grape sugar was used to finish the fermentation in the bottle.

Dry Hop Pét Nat was our first foray into the Pét Nat revolution. The creation of this wine requires perfect timing. It must be captured in bottle at just the right level of natural sugar so it is perfectly carbonated upon release.

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