



2022 PETULANT NATUREL SPARKLING CARIGNANE

Forecast: cloudy with a chance of amazeballs. Yes, it's supposed to be cloudy. Pétulant Naturel is Birichino's riff on the ancient Pétillant Naturel, and the querulous answer as to how to produce a complex and delicious, lightly "pétillant" wine using traditional lo-fi methods requiring neither luxury-group funded production equipment, nor marketing fluff. The Shinn family have been farming grapes along the Mokelumne River in Lodi since the 1850s. This Pétulant Naturel from the Montague Vineyard is the result of direct pressing of Carignane planted in Tokay Fine Sandy Loam soils by the Shinns in the Roaring Twenties, nearly a century ago. The base wine is fermented native in steel, and in late Spring following harvest, a small amount of juice frozen at harvest is thawed, begins fermenting, and is added back to the base wine to ferment a second time in bottle, where the fine lees remain, not filtered or disgorged adding their own savory textural note. The result is something lightly pétillant et pétulant - subtly refreshing, soft and fragrant.

Composition: Carignane 100%
Appellation: Mokelumne River Lodi
Harvest Date: Sept 5, 2022

