love & squalor

# Pet Matt Pétillant Naturel Rosé of Zinfandel 2021

85 Cases Produced

#### **Vineyard Composition**

100% Hillside Vineyard, Columbia Valley

#### Chemistry

12.5 % Alcohol

#### **Production Notes**

There's nothing in the world that really excites so much as a sparkling wine. That pop, those bubbles, the tickles in the nose and on the tongue. The only thing that can improve on this is making it pink. We always thought we might try our hand at this someday. That day arrived during Harvest 2019 when, with an extra barrel of fermenting Rosé and some insistent prodding from my harvest assistant Jessica, we embarked on a grand plan to make Pét Nat.

## Vineyard Notes

Shortened from Pétillant Naturel, Pét Nat (also called Méthode Ancestral) is sparkling wine in it's simplest and most risky form. Fermenting wine is transferred to bottle and with fingers crossed, finishes the rest of its primary fermentation there. The alcohol producing yeast die off and the CO2 they generated in that production is trapped in solution in the bottle as tiny bubbles. This usually works. When it does, we release it many months later as our "Pet Matt"

## Vintage Notes

The 2021 Pet Matt Rosé is crafted from one barrel of Zinfandel Rosé sourced from the Columbia River Gorge. I cut (and stained) my teeth on Zinfandel as a waiter and wine director in San Francisco, and have always wanted to try my hand at it as a winemaker. Hillside Vineyard near The Dalles on the Oregon side of the river is home to some wonderful fruit. It was planted in 1983 on loamy volcanic soils just above the 600ft line. This fruit was picked on September 13th, 2021, when ripeness was optimal but enough natural acid remained to make a quenching wine. The grapes were gently pressed and settled for a few days and then racked off of the gross lees into the fermentation drum. This lot was fermented without the addition of any commercial yeast. The 2021 Pet Matt Zinfandel Rosé was bottled sans soufre and sans filtre on October 12th, 2021. It lay in tirage for 10 months before riddling and disgorgement in August of 2022.