

Saintsbury

*Pétillant Naturel Pinot Meunier*



Vineyards: Farmed by the van der Kamp family for over four decades, this vineyard is located on the north-facing bench of Sonoma Mountain at an elevation of 1,500 ft, and is among the oldest sites inspired by Burgundy and Champagne in California, with current plantings from 1952. It is the family ethos to farm organically and with a focus on environmental sustainability.

Appellation: Petaluma Gap

Terroir: Sitting above the fog line, this dramatically sloping vineyard consists of combination soil types: loam with volcanic material and decomposed river bed.

Winemaking: Whole clusters pressed to 120 gallons per ton. Settled for 7 days at 45°F before transferring to Charmat tank, allowing uninoculated fermentation. Sealed tank at 1.8° Brix, and allowed to ferment to dryness. Bottled under pressure August 15th. No malolactic. No sulphur added.

Fermented using a Charmat tank, 11 months on lees, racked off solids August 8th.

Grape varieties : 100% Pinot Meunier

Altitude : 450m ASL

Exposure : North

Soil : Loam with volcanic material and decomposed river bed

Alcohol : 12.3%

Tasting notes :

This method preserves fruit and floral freshness with young white peach, apricot, honeydew rind, Honeycrisp apple and Asian pear intertwined with elderflower and honeysuckle. The finish is clean yet pleasantly lingers with lime zest, green almond, parmesan rind, grapefruit pith, and a touch of ocean salinity. Harmonious between fruit and verdant character.



Organic

