

florez wines

Santa Cruz, California

Pet-Nat 2021



Variety Chardonnay

Location Sonoma Mountain

Vineyard Nelson

Soil Metavolcanic Gravelly Loam

Production 93 cases

Alcohol 12.0

Expression

This wine has an amber hue from skin contact. Aromas of apple juice, and tangerine, The palate has a good acidity, and a balancing sweetness which remains naturally from the fermentation. There is a mild tannin from the skin contact and of course it's bubbly! Great for festive occasions.

Vineyard

A steep south facing hillside on Sonoma Mountain with well drained metavolcanic soils. Farmed by my friend and peer David Rothschild who is an upcoming figure within the natural California winemakers garde as a proud and skillful organic grower.

Vinification

The chardonnay was destemmed, foot tread, and allowed to rest on the skins for 3 days while native fermentation began. The fruit was pressed off and allowed to ferment in a stainless tank. It was a slow fermentation that spanned an entire month before bottling méthode ancestrale*. The wine was bottle conditioned for 6 months sur lies before being disgorged by hand. No additives were used at any point in the vinification process including no added sulfites.

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****méthode ancestrale, rurale, artisanale***. This petillant naturel was produced via the ancestral method. In this method the bottling of the wine must be perfectly timed with the correct amount of residual sugar to allow the wine to build carbonation in bottle as the fermentation finishes. In contrast, there is an increasingly common and easier method of producing bubbles by allowing the wine to go dry, and then back sweetening at bottling to reintroduce sugar (en tirage, or col fondo). The pet nat was finished by hand disgorging the lees after riddling. A labor of love.