

2021

DIVISION "POLKA DOTS" GAMAY ROSÉ PÉTILLANT NATUREL

Delicious, bright and easy drinking fruity bubbles.
We love them and you will too.

BOX SCORE			
VARIETY	GAMAY NOIR 100%	ALC	12.5%
APPELLATION	COLUMBIA VALLEY AVA	PH	3.15
AGEING	6 MONTHS IN TIRAGE, DISGORGED, NO ADDITIONS	PRODUCTION	119 CASES



VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

WINEMAKING + FERMENTATION

We make our Polka Dots pétillant naturel, or ancestrale method, sparkling wine by starting with a spontaneous fermentation in a stainless steel tank. As the wine ferments closer to the needed sugars to complete in bottle, we use the cooling jacket to slow the speed of the fermentation while we complete the preparations for bottling into tirage. Once the wine is in tirage, we leave the wine on the original fermenting lees for about 5-6 months, the time needed for the bubbles to autolyze, or fix in the liquid. A quick hand disgorgement is made and without an added dosage. This wine is made without added sulfites or adjuncts.

TASTING NOTES

Juicy and spritzy, we simply love how much this pet-nat is the perfect accompaniment to backyard hangs and parties on the beach. The classic Gamay strawberry character dominates the show and the bubbles are just right this year on this light pink party wine!