

2022

DIVISION "POLKA DOTS"

Easy-drinking bubbles fitted for all your celebrations.

BOX SCORE			
VARIETY	GAMAY NOIR	ALC	13%
APPELLATION	COLUMBIA VALLEY	PRODUCTION	106 CASES
METHOD	ANCESTRAL METHOD (PÉTILLANT NATUREL) DISGORGED JUNE 2023		



VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs, thrills and spills, and everything in between. 2022 was no different.

Bud break proceeded in early April, then a massive cold front came through in late April and brought snow and ice, causing widespread frost damage on many of the early buds. The weather stayed rainy and unseasonably cool into June. With primary buds all but gone, this put us seriously behind at that point in the growing season, leaving us pondering if the vintage was done before it even started.

Then the sun came out, the days warmed, and our resilient vines found a way to thrive and grow. The summer was ideal and slowly our spirits rose, but what would happen in early fall? Lucky for all of us, the good weather held until mid-October, providing enough time for us to harvest all of our sites in near-perfect conditions and ripeness.

WINEMAKING + FERMENTATION

The Gamay grapes were pressed after 3 hours on the skins and settled preparing for primary fermentation to start in a small stainless tank. The juice was spontaneously fermented from its indigenous yeasts, and after the majority of the sugars fermented slowly at cool temperatures, the temperature control jacket on the tank was turned on to chill to slow the ferment even further, eventually stopping it purposefully at about .5 Brix.

The partially fermented juice was held there for two months before being brought back up to temperature for primary fermentation to naturally restart, and then bottled under crown cap, capturing a lovely and fine primary fermentation bubble. This wine remained in tirage for 8 months before being hand disgorged in early summer 2023.

TASTING NOTES

Brimming with crushed chalky strawberries and joy, the Polka Dots pétillant naturel is a fresh and fruity take on ancestral-style bubbles that melds the fun loving nature of "pet-nat" with some tight and well structured bubbles. Enjoy for brunch, apéro or with a fruity dessert!