

SO FRESH

Pet'Nat Chenin Blanc

100% Chenin Blanc

150 cases produced



Pet'Nat or Petillant Naturel

2023 marks our second vintage of the "Petillant Naturel" version of Chenin Blanc. Our experience making Pet'Nat began in 2014 with Combe Pet'Nat, made with the pale red grape Trousseau. By utilizing the natural sugar of the grape to finish fermenting in the bottle, creating CO₂, we are able to deliver a "fresh" version of sparkling Chenin Blanc.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This all led up to even, slow ripening and a strategic harvest.

Brioche and Cream. Coating textures under the lemon spray purity that drives from the nose through the crisp, saline, weightless finish. A lively bead of big-wave ocean froth marries yeasty biscuit to the fresh lemons. Fleshy sushi protein textures and a light swirl of nori like the ever-present Pacific Ocean mist.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Estate Block 4

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date September 29

Vinification Immediately
pressed

Vatting/Fermentation
Stainless Steel tanks until 1.2
brix and then bottled under
crown cap to finish primary
fermentation

Cooperage & Elevage
Disgorged in June 2024 and
re-crown capped

11.5% Alc by Vol

Serve chilled

STOLPMAN VINEYARDS

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