

SO FRESH

## Pet'Nat Noir

40% Gamay Noir / 40% Trousseau /  
20% Mondeuse

250 cases produced



### Pet'Nat or Petillant Naturel

We have made Pet'Nat from the pale Trousseau grape since the 2014 vintage. We view Pet'Nat as a fresher version of Methode Champenoise. In Champagne, sugar, known as the Dosage, is typically added to create bottle-fermentation after the still wine is mature. Pet'Nat, or Petillant Naturel, employs the natural sugar remaining in the juice to ferment and create the sparkling CO2 bubble. In 2020, a tiny .5 acre block of Mondeuse entered into production to add acidity to the Pet'Nat. In 2023, we decided to add Gamay to the Trousseau-Mondeuse blend as a juicier, crunchy component.

After a decade of production, we have decided that 2023 will be our last Pet'Nat vintage as we just love the red and vin gris versions of these grapes too much to make a sparkling blend. With this in mind, we added 25 parts per million of stabilizing sulfur prior to the initial crown capping. The 9 vintages prior had no SO2 addition. This change should ensure bottle evolution and freshness to enjoy this final Pet'Nat for years to come.

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. For sparkling wine, acidity is just as important, if not more so, than sugar accumulation and we nailed all three varietals in one day for this co-fermented cuvee. As is typical, Mondeuse had the highest acid, bringing crisp freshness to this lovely sparkling wine.

Stone fruits and honeysuckle blended with lighter Jasmine and Calamansi. Meyer lemon bubbles up finely through the plush, rounded body. The ripe, lingering finish speaks to an effortless concentration. We will be toasting with the 2023 Pet'Nat Noir for years to come!

**Vintage** 2023

**Region** Stolpman Estate  
Vineyard, Ballard Canyon AVA

**Components** Block 6 Trousseau & Gamay (both own-rooted), Block 4 Mondeuse

**Farming** CCOF Organic  
Certified & Demeter Biodynamic  
Certified

**Harvest Date** September 29

**Vinification** Immediately  
pressed together (co-fermentation)

**Vatting/Fermentation**  
Stainless steel down to 1.2 brix

**Cooperage & Elevage** Bottled  
under crown cap to finish  
fermentation, then disgorged  
and re-capped in July of 2024

12% Alc by Vol

*Serve chilled*

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