



2021 PETULANT NATUREL SPARKLING ZINFANDEL ROSE

Forecast: cloudy with a chance of amazeballs. Yes, it's supposed to be cloudy. Pétulant Naturel is Birichino's riff on the ancient Pétillant Naturel, and how to produce a complex and delicious, lightly "pétillant" wine using traditional lo-fi methods requiring neither luxury-group funded production equipment, nor marketing fluff. The Besson family have been farming grapes at the base of the Santa Cruz Mountains since 1925, when this Zinfandel vineyard was already 3 years old. This Pétulant Naturel is the result of direct pressing hand-picked fruit planted in decomposed granite and clay soils at the base of Mount Madonna, 13 miles from the cool depths of Monterey Bay. The base wine is fermented native in steel, and in late Spring following harvest, a small amount of juice frozen at harvest is thawed, begins fermenting, and is added back to ferment a second time in bottle, where the fine lees remain, not filtered or disgorged adding their own subtle texture, and a savory note. The result is something lightly pétillant et pétulant - subtly refreshing, soft and fragrant.

Composition: Zinfandel 100%
Appellation: Santa Clara Valley
Harvest Date: Oct 20, 2021

