



# 2021 GRENACHE ROSÉ PÉT- NAT SPARKLING WINE

Sta Rita Hills AVA | 13% ABV

<b>VINEYARD:</b>	Spear Vineyards
<b>CLONES:</b>	Grenache 362
<b>HARVEST:</b>	Hand Picked Night Harvest
<b>WINEMAKING:</b>	Foot tread and cold soak for 10 hours. Pressed to tank and fermented at 60Deg F. Ferment stopped at 1.001SG by crashing temp to 36Deg F. Bottled and stored on cap for 2 months. Disgorged without freezing neck and topped with Chardonnay. No SO2 Added
<b>BLEND:</b>	85% Grenache 15% Chardonnay
<b>VEGAN:</b>	Yes

“ This wine represents our second attempt at Pét-Nat but our first release. We won't mention the exploding bottles of our first attempt. This wine tuned out much much better. Our primary concern was when to bottle to create the perfect bubbles and pressure in the bottle. I believe we nailed that with small, refined bubbles and no excess pressure to cause any kind of exploding or over flow upon opening. The aromas on this wine are stellar and classic rosé aromas of citrus, pear and melon. The palate is slightly sweet as we believe there's a small amount of RS. Just a fun project and great result.

- Dusty Nabor, Winemaker

[www.dustynaborwines.com](http://www.dustynaborwines.com) | Camarillo, CA



*Dusty Nabor Wines is a project born out of passion for producing site specific, terroir driven California wines. Our singular focus is crafting wines of distinction. Sourcing fruit from premier vineyards in Paso Robles, Santa Ynez and the Santa Rita Hills, we strive to create wines that express their place and vintage.*