



#### WINE

100% RIESLING

FERMENTED IN STAINLESS STEEL & GLASS

pH 3.05 | TA .81g/100ml | RS .02g/100mL

#### VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY FARM

#### INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



## 2020 Pétillant Naturel

### Vintage Overview

Aromas of lemon verbena, gardenia, honey comb, and candied lemon peel dance on the nose of this sparkling wine. Upfront peach on the palate, mouthwatering acidity, and delicately small bubbles help to transition fruit weight to the finish.

### In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, the fruit at David Hill was lucky enough to escape untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating bold colors and beautiful concentration of fruit. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression among our wines that makes for a seriously age-worthy vintage.

### In the Winery

Pétillant Naturel (natural sparkling) is the original method of producing sparkling wine pre-dating method champenoise by nearly a century. Finishing the primary fermentation in bottle traps the natural carbon dioxide produced without the need for added sugar or laboratory yeast.

[davidhillwinery.com](http://davidhillwinery.com)



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