



PÉT NAT ROSÉ

"PERFECT FOR SUNDAY FUNDAY."

VINTAGE // 2021

VARIETAL // 80% CABERNET FRANC,
15% CHARDONNAY, 5% MOLINARA

VINEYARD // MAGDALENA (ORGANIC), MADISON
(ORGANIC), COQUINA (ORGANIC), NORTH FORK,
WILDERNESS

APPELLATION // PASO ROBLES

FERMENTATION // CRUSHED AND LEFT ON SKINS
FOR 6 HOURS AND PRESSED TO STAINLESS.
FERMENTED COLD WITH NATIVE YEAST AND BOTTLED
BEFORE FERMENTATION IS COMPLETE TO GET JUST
THE RIGHT AMOUNT OF SPARKLE

TASTING NOTES // OXNARD PLAINS STRAWBERRIES,
FRESH ROSEMARY SOURDOUGH LOAVES AND A HINT
OF JADE CITRUS MINT TEA

ALCOHOL // 11%

UPC // 713382533652

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • ONLY NATURALLY OCCURRING SULFITES**

The Cabernet Franc for this wine is sourced from older, often virused vineyards that struggle to ripen fruit enough to produce red wines. The beauty of this is that they still maintain their acidity at low brix well enough to produce high-quality Pét Nat. The grapes are hand-harvested and pressed whole cluster before spontaneous fermentation in stainless steel. The Chardonnay is sourced from the Arroyo Grande Valley and is picked at even higher levels of acidity in order to help give the Pét Nat structure to rival Methode Champenoise wines. The Chardonnay along with the Molinara are both fermented separately in stainless steel before being added to the Cabernet Franc before bottling. No non-grape sugar was used to finish the fermentation in the bottle. Pét Nat Rosé has become one of our most popular features of our Pét Nat program. Much different than typical sparkling wines, the finished wine has a unique raw character, loaded with energy and charisma.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

WWW.FIELDRECORDINGSWINE.COM

805-503-9660

3070 LIMESTONE WAY, SUITE C
PASO ROBLES, CALIFORNIA 93446



@FIELDRECORDINGSWINE