

2020 Pét tanNat



Troon Vineyard is a Biodynamic® Certified regenerative organic farm in Oregon's Applegate Valley. We naturally craft wines to bring pleasure to your life. All Troon wines are made from Biodynamic grapes spontaneously fermented with indigenous yeasts and no additives of any kind.

Our Pét tanNat is a distinctive pét-nat crafted exclusively from our Estate Tannat. This naturally bottle-fermented sparkling wine is made in the ultra-brut style — the driest of the dry. It is a richly flavored yet elegant style of pétillant natural that will remind many of Brut Nature Blanc de Noir Champagne with its toasty, yeast influenced personality and expressive fruit character, but with just that touch of rustic, authentic charm that defines pétillant natural.

This our second vintage of this sparkling wine and we let the fruit get a bit riper this vintage, which resulted in a wine of greater richness and texture. We whole-cluster pressed our Estate Tannat into a stainless steel tank, where it began a native yeast fermentation. Just before that fermentation was complete, we quickly bottled the new wine under crown cap to finish fermentation in the bottle. Our Pét tanNat is disgorged, so has less sediment than many pétillant natural wines, but there are few tartrate crystals, as you would expect from naturally bottle-fermented wine made from red grapes.

Troon Vineyard is located on the Kubli Bench, high above the Applegate River in the Siskiyou Mountains of Southern Oregon. It is a biodiverse farm of almost 100 acres. Life on our farm includes apples, a vegetable garden, re-wilded honeybees, sheep, chickens, wildlife, humans and, of course, grapevines.