

WINE • BEER • CIDER • SPIRITS

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THE ESSENCE OF THE CR

Pétillant Naturel

By Laura Ness

Pétillant naturel, aka Pét-Nat, is the original way sparkling wines were made before the advent of *méthode champenoise*, which is why it's also known as *méthode ancienne*. Basically, it's wine that's still fermenting, which means it's far less labor-intensive, not to mention far less time-consuming and expensive, than its better-known counterpart. Because Pét-Nat isn't filtered, it can have a cloudy appearance, especially with rosés and reds.

Unlike Champagne, which undergoes two fermentations, the second of which happens in the bottle and can take months (if not years), Pét-Nat is youthful and effervescent—sometimes to the point of being explosive. The wild, yeasty freshness has made it increasingly popular with modern winemakers.

ONWARD + FARMSTRONG

2016 Malvasia Pétillant-Naturel

Onward; Suisun Valley, California

This light and lovely lass from winemaker Faith Armstrong Foster opens with classic lychee, lime, gardenias, charming pink grapefruit, and perfume. What you smell is exactly what you taste. We think all Malvasia Bianca should be sparkling. Just sayin'. As Foster opines, "Risks are worth taking."



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