



2019 PET NAT
 SPARKLING GEWURZTRAMINER
 ELKTON, OREGON

Inspiration can strike you at any time and from any source, and in this case my wife Sue told me to do it! Thirsty inspired, we fermented this wine until it had the perfect amount of sugar remaining for carbonation. Of course, the wine told us when it needed to be bottled, not at our convenience. A hasty call went out to family and friends. All hands gathered at the winery and joyfully pitched in. We are grateful to all and delighted to share this group effort with you.

PRODUCED & BOTTLED BY
 BRANDBORG VINEYARD & WINERY
 345 FIRST ST, ELKTON, OR 97436
 PH (541) 584-2870 WWW.BRANDBORGWINE.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

12.2% ALCOHOL BY VOLUME CONTAINS SULFITES 750 ML

2019 All Hands Petillant Naturel Gewurztraminer Elkton AVA

Production:	112 cases
Alcohol:	14.1% ABV
Total Acidity:	6.4 g/L
pH:	3.15

Our 2019 gewurztraminer used for this special sparkling wine was sourced from two sites within the Elkton Oregon AVA, both planted in 1983, Bradley Vineyard and Anindor Vineyard. My wife Sue decided that we should do something fun with this wine and I had to go along with that. I'm glad I did. Pet-Nat, short for Petillant Natural is a wine that is bottled while still fermenting, with just the right amount of sugar left to continue fermenting in bottle to create the carbonation. The name comes from the fact that when it needs to be bottled a panic call goes out to assemble at the winery to get the job done, thanks to all hands.

This wine is pale yellow, with abundant persistent bubbles. The aromas evoke the essence of summer, lilac, jasmine, ripe pear, with some exotic leech and pithy citrus notes. Take a sip and you get the ripe fruit flavors with the crisp citrus and added herbal complexities. The finish is amazing and carries all of those impressions on and on and on.

Pair with sashimi, ripe blue cheese or soy and ginger salmon, just a couple of ideas for starters, once you taste this you will want to embark on a special journey. It's pretty killer, and to think I never wanted to make a sparkler, thanks Sue!



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	<p>We are committed to sustainable farming and winemaking.</p>	
<p>Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE Certified</p>		