

2024 Fossil & Fawn Piquette



Grapes: 50% Rehydrated Pinot gris, Gewürztraminer and Muscat canelli pomace/50% direct pressed Pinot gris juice.

Vineyards: Matteri, Sunnyside and Rizzo.

Appellation: Willamette Valley

Elevation: 250'-800'

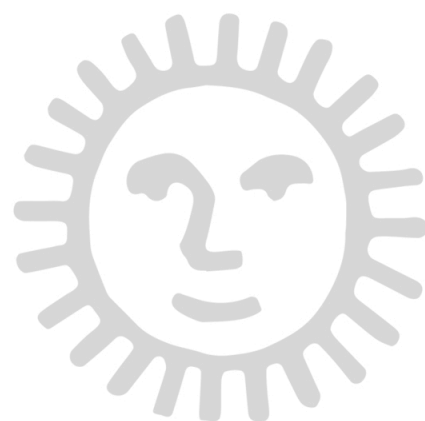
Farming: No artificial herbicide or pesticide/Organic without certification

Yeast: Native

Alcohol: 7%

Cases Produced: 228

FOSSIL
&
FAWN



Notes: Half of the base of this piquette is sourced from our 2024 Do Nothing blend - a mix of wholecluster Pinot gris, Gewürztraminer and Muscat Canelli grapes that fermented carbonically. We pressed the grapes before dryness, took the pomace (grape skins), and rehydrated with water and chaptalized with vegan, union-made beet sugar. The other half is Pinot gris juice that was added for lift and to increase complexity . The piquette was lightly filtered and force carbonated. The result is crisp and easy-going, with aromas and flavors of fresh melon, jasmine, hibiscus and raspberry. Truly designed to be a gulpable, delicious, lower-abv and very fun fizzy beverage.