

# ROOM

selects

## AMERICAN WINE PROJECT ANCESTRAL PET NAT

Erin Rasmussen is making wine exclusively with American hybridized grapes which thrive in the cool climate of Wisconsin. She got her start working with producers in Napa, Sonoma and eventually New Zealand, though winemaking was imprinted in her at a young age with grapevines growing in her childhood backyard. Present day, she strives to rewire the conversation around Midwestern wine and provides a look into the future of domestic viticulture.

**VINTAGE:** 2021

**REGION:** Minnesota (Fillmore County),  
Wisconsin (Dade, Vernon counties)

**GRAPES:** Brianna

**YEASTS:** Ambient

**MACERATION:** Direct press

**FERMENTATION VESSEL:** Stainless steel

**AGED:** In bottle

**CLARIFICATION/FILTRATION:** Unfiltered/  
Unfined

**ADDED SO2:** None

**FARMING:** Responsible, dry farmed

**ALCOHOL CONTENT:** 10.2%

**RESIDUAL SUGAR:** 11 g/L

**DISGORGED:** No

**SOIL:** Sandy loam over limestone

**VINE AGE:** 10 years

**TOTAL PRODUCTION:** 176 cases

**VOLUME:** 750mL

