

NETHERCOAT ESTATES



2024 Giggling Fox Pét Nat

Vintage Notes:

The 2024 vintage of Giggling Fox marks the first release under the management of Nethercoat Estates. Our detailed pruning in 2024, in the wake of the 2023 polar vortex, inherently reduced yields. Mild and gentle spring temperatures, followed by leaps into near unprecedented heat, with countless days near and above 30°C, combined with extremely low precipitation, resulted in some late summer stress. These climactic realities, coupled with detailed shoot thinning, and a combination of mechanical and hand leaf removal, resulted in an exceptionally clean and physiologically ripe fruit.

Winemaking Notes:

The Osceola was hand-harvested on September 20 with minimal field sorting, then pressed as whole clusters. After 24 hours of settling, the must was transferred to our new Oeuf de Beaune—a concrete fermentation vessel—for its inaugural vintage. This choice facilitated a long, slow, natural fermentation, allowing for a pure and expressive evolution.

As the wine neared completion, it was transferred off the lees to minimize excessive sedimentation and bottled, unfinned and unfiltered, in order to create a lively, Ancestral Method wine.

Alcohol/Vol: 10.5% | pH 3.4 | TA 8.1

Residual Sugar: 2 g/L

Varietal: Osceola

Cases: 345 (750mL × 6 per case)



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