



## BRUT MÉTHODE CHAMPENOISE

We invite you to celebrate life with this Blanc de Blanc sparkling wine made traditionally from start to finish in the Méthode Champenoise fashion. Secondary fermentation in the bottle and 18 months of yeast aging result in a lively bead of sophisticated bubbles with a toasted aged complexity. A perfect addition to any brunch or gathering of friends. Cheers!

### PROCESS NOTES:

Our sparkling wine is crafted utilizing the traditional Méthode Champenoise process. The cuvée, or base wine, for this bubbly is 100% estate grown Chardonnay grapes from our Double Black vineyard. The grapes were harvested in Early September, arriving at the winery at just over 18° Brix. The free run juice resulting from a light pressing, was fermented slowly to dryness at low temperatures in a stainless-steel tank to preserve all the bright fruit flavors and aromas. In December, this cuvée, along with a mixture of sugar, yeast, and nutrients (called tirage) was bottled and allowed to ferment creating the fine bubbles. After 18 months of aging on the lees, which creates toasty yeast notes, the bottles are riddled and then disgorged. Another splash of cuvée is added along with a small amount of dosage, adjusting the sweetness to the dry Brut level. Traditional corks and wire cages are then put on the bottles to ready them for enjoyment.

### WINEMAKER NOTES:

Each glass is bursting with a bouquet of fresh citrus, pear, starfruit, and toasted almonds. On the palate, a velvety effervescence of bright green apple with hints of white peach leads to a lingering freshly baked brioche finish. One sip will not be enough. Pairs wonderfully with triple cream brie cheese, citrus arugula salad, and fried chicken.

### TASTING NOTES:

**APPEARANCE:** Light pale straw color

**AROMA:** Lemon zest, lime, tropical fruits, toasted almonds

**PALATE:** Smooth mouthfeel, effervescence, Granny Smith apple, fresh baked bread

### TECHNICAL NOTES:

**VARIETAL:** 100% Chardonnay

**VINEYARD SOURCES:** Double Black

**AVA:** Paso Robles

**HARVEST DATE:** September 10, 2020

**DISGORGEMENT DATE:** August 1, 2023

**HARVEST SUGAR:** 18.4° Brix

**OAK:** N/A    **ALCOHOL:** 12.5%    **TA:** 0.66g/100ml    **pH:** 3.21    **RS:** 0.5%

