



BRUT

methode champenoise

WINEMAKING

Our new Brut Sparkling is made in the traditional Methode Champenoise from a blend of Chardonnay and Pinot Noir grown in the cool North Coast region.

en tirage

After primary fermentation, the wine is blended and bottled along with yeast and a small amount of sugar, stopped with a crown cap, and stored horizontally for a second fermentation. During the secondary fermentation, the carbon dioxide is trapped in the wine in solution.

riddling

After aging, the lees are consolidated for removal through a process known as riddling. In this stage, the bottles are placed on special racks that hold them at a 45° angle, with the crown cap pointed down. Once a day the bottles are given a slight shake and turn, alternatively on right then left, with the angle gradually increased—this pushes the sediments toward the neck of the bottle.

disgorging

In 10 to 14 days the position of the bottle is straight down, with the lees settled in the neck. The lees removal process is done by freezing a small amount of the liquid in the neck and removing this plug of ice containing the lees.

dosage

Immediately after disgorging but before final corking, the liquid level is topped up with a little sugar. The amount of sugar in the dosage determines the sweetness of the Champagne, the sugar previously in the wine having been consumed in the second fermentation. Generally, sugar is added to balance the high acidity of the Champagne, rather than to produce a sweet taste and Brut style sparkling will only have a small amount of sugar added. A cork is then inserted, with a capsule and wire cage securing it in place.

TASTING

Bright and celebratory, our Brut features creamy aromas of toasted brioche complemented by vibrant acid and alluring fruit notes. White calimyrna fig, baked Asian pear and fragrant honeysuckle refresh the palate, finishing with lively notes of citrus. This balanced wine wonderfully accompanies small bites on the porch, grilled seafood with the neighbors or your best friend's wild bachelor party. Whatever the event, big or small, our Brut will help you celebrate.

APPELLATION

90% sonoma county
6% mendocino county
4% monterey county

COMPOSITION

chardonnay &
pinot noir

DISGORGING

august 2016

ALCOHOL

12.5%

PH

3.1

RELEASE DATE

october 2016

PRODUCTION

650

SRP

\$30 | \$360

est.

2016