



The most awarded California winery using organically grown grapes.

New! 20th Anniversary 2011 Cuvée Brut

A blend of our organic grapes from our Rennie and Randle Hill Vineyards

Background

*We wanted to produce a special bubbly for our winery's 20th Anniversary. We wondered "What if Champagne had been invented 250 miles south in Bordeaux?" Instead of Chardonnay and Pinot Noir, the blend might have been **51% Semillon, 25% Sauvignon Blanc & 24% Cabernet Sauvignon** like ours. Celebrate our 20th with us – Cheers!*

- ◆ **Best of Class**, Orange Co Wine Comp
- ◆ **90 pts "Exceptional,"** Tastings.com
- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Methode Champenoise
- ◆ 51% Semillon, 25% Sauvignon Blanc & 24% Cabernet Sauvignon
- ◆ Harvested in October 7 & 12, 2011
- ◆ Technical Notes:
 - Alcohol: 12.5%
 - Total Acidity: 7.5 g/L; pH: 2.88; R.S. 0.4%
- ◆ Fewer than 500 cases produced

Winemaker Notes

Sparkling wine made Methode Champenoise goes through two fermentations, the first in a tank or barrel and the second, in the bottle. Our grapes were hand harvested and delicately crushed, left to extract a little color before being pressed and then allowed to ferment. Later the wine was bottled with additional sugar and yeast, a process called *tirage*. The bottles were sealed with cup-shaped plastic inserts and metal crown caps, stacked horizontally for the second fermentation, called the *prise de mousse*, or the setting of the sparkle. The wine was aged in contact with its lees (*en tirage*) for over two years, becoming softer and more complex before riddling, an operation that gathers the yeast sediment in the bottle and traps it in the cup-

shaped plastic insert near the mouth. Then the bottles were placed neck-down in a freezing solution, so that the liquid in the neck, including the yeast sediment, briefly froze. The bottles were uncapped and the plug with the yeast sediment trapped inside literally shot out as a result of the sparkling wine's pressure.

Finally, during *dosage*, a small amount of a sugar was added to the disgorged bottles as a final artistic gesture to add another layer of smoothness and complexity to the final blend. This fairly complex process is well worth the effort, giving us yet another reason to toast. Each step followed protocol for organic wine production.

Tasting Notes

Brilliant clarity, pale straw seductive color that grabs you. Beautiful, tiny, elegant bubbles. Citrus aromas lead to a crisp opening with tangerine and persimmons (S.B.), a light and creamy mouth-feel (Semillon), and a long finish with a wisp of fresh blueberries and blackberries (Cabernet Sauvignon).

We would serve it with oysters, salmon & crème fresh, prosciutto, sushi or sashimi. Other dishes include: ham, roasted chicken and even Thai curry. Or a perfect way to start an evening out with friends. Cheers!

