

The most awarded California winery using organically grown grapes.

New! 2012 Sparkling Petit Verdot Brut Rosé

A Brut Rosé made from our Rennie Organic Vineyard Petit Verdot

Background

We had never tasted a sparkling wine made from Petit Verdot, but decided to produce one following the amazing success of our Sparkling Malbec last year. So we welcome this new bubbly as part of our 20th vintage.

Estate Vineyard

Our Rennie Organic Vineyard was planted in 1990. It features a split canopy, quadrilateral cordon planted with a 9 x 6 foot spacing. It rests on bench lands at about 1,000 ft. elevation with a southern exposure. So, vines with altitude.

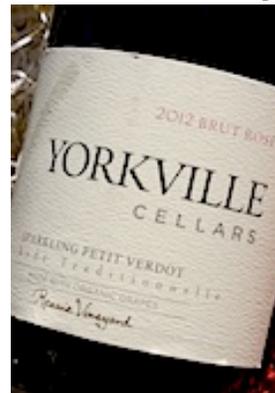
- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ Methode Traditionnelle – a Brut Rosé
- ◆ 87% Petit Verdot with 13% Cab Franc
- ◆ Harvested Oct 7th
- ◆ Technical Notes:
 - Alcohol: 12%
 - Acid: 9.6 g/ L
 - pH: 3.18
 - R.S. 0.96%
- ◆ Less than 300 cases produced
- ◆ Release date: Oct 15, 2013



Winemaker Notes

Sparkling wine made Methode Traditionnelle (also called Methode Champenoise) goes through two fermentations, the first in a tank 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 aged on its yeast lees, 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

The first thing you'll notice after pouring a glass is the seductive wine color that grabs you. Enjoy aromas of passion-fruit, rose petal, guava, jasmine, banana and apple - all exotic and sensual. When you're tasting the wine, you think: strawberry mousse, raspberry, watermelon – perfect balance, refreshing effervescent, elegant, and may I please have another glass? Semi-dry, fans of clean, approachable sparkling wines will enjoy this bottle.

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!