



2021 ESTATE SPARKLING WINE

Méthode Champenoise Blanc de Noirs Wine

TECHNICAL INFORMATION

Composition:	100% Sangiovese
Appellation:	Paso Robles
Alcohol:	11.5% ABV
Total Acidity:	8.6g/100mL
pH:	3.13
Residual Sugar:	1.0 g/L
Aging:	Stainless steel fermented. Riddled and aged in bottle for 18 months

TASTING NOTES

Fresh and vibrant, this unique white wine made from Sangiovese has inviting aromas of salted caramel, peach, fennel frond and lemon balm. It is crisp and smooth with honeysuckle flavors and a pop of grapefruit zest on the finish. Perfect for sunny days, light meals, or just because.

WINEMAKER PRODUCTION NOTES

The 2021 vintage was a winemakers dream, characterized by a cool growing season and only one heat spike in mid-June. The lack of heat events made the window of opportunity much longer for picking at optimal grape maturity. Long hang time resulted in concentrated flavors and outstanding quality.

Comprising 100% Sangiovese grapes from our Acquarello Vineyard, harvest was early with the classic Méthode Champenoise in mind. Primary alcoholic fermentation finished at a light 9.5% ABV followed by tirage for refermentation where it aged on the lees for 18 months, then was riddled and disgorged.

ACCOLADES

90 POINTS, International Wine Report

91 POINTS - Wine Enthusiast - Hidden Gem 