

Sparkling Reserve 2010

Varietal:
100% Chardonnay

Harvest Date:
August 1, 2010

Appellation:
Monticello

Lab Analysis:
12.5% Alcohol
3.08 pH
7.1 g/L Total Acidity
0.57% Residual Sugar

Bottling:
Date: April 13, 2018
Production: 220 Cases

Winemaking Notes:

The Sparkling Reserve is our signature sparkling wine, which reflects the best techniques and aging methods of the vintage Méthode Champenoise process. The grapes for this wine were hand-harvested from the oldest block on our vineyard. This block, with its age and north-facing slope, holds acidity and allows for the grapes to mature more slowly. Picking these grapes at peak ripeness and gentle pressing, recovering only the Coeur de Cuvee, provided the perfect wine for aging. After aging in 65% stainless steel tanks and 35% neutral French oak gives the wine a more soft and structured mouthfeel. This wine was then aged on tirage for 6 years on its lees, which allowed the true flavors of the champenoise process to develop. At disgorging, a low amount of dosage finished this wine in a brut style, which is balanced, rich, and delightful.

Tasting Notes:

The extended time on its lees enriches this wine and creates a full-bodied sparkling with aromas of freshly baked pastries. The mousse of this golden sparkling is well integrated and bursts upon tasting. Well-balanced, with notes of candied apricots, poached pear, hazelnut, and vanilla.

Awards:

Bronze, San Francisco Int'l

