



The Sonoma Brut has been carefully crafted entirely from hand-harvested Pinot Noir and Chardonnay grapes. Over forty different selections of Pinot Noir and Chardonnay are planted on our 340-acre estate in the Sonoma Carneros district. It is this viticultural diversity that allows us to consistently produce cuvées with complexity and clear fruit expression. The Brut is dominated by Pinot Noir, a stylistic decision enabling the complex aromatic and palate profile that this red-skinned grape contributes to Brut cuvées.

WINEMAKING

- Grapes are whole cluster pressed to avoid bitter compounds.
- 20 to 25% of the *premiere taille* or first press, is used to add richness and structure to the base blend.
- Juice is naturally settled overnight (*débourbage*) to encourage a clean fermentation.
- Proprietary yeast used for the secondary bottle fermentation provides a delicate house signature from year to year.
- The cuvée is a blend of 20 different base wines fermented in stainless steel tanks at a temperature of 55 to 60 degrees Fahrenheit.
- The wine spent a year and a half *en tirage* (on the yeast).
- Small and numerous bubbles are encouraged by *autolysis*, the process by which yeast imparts complexity and a yeasty character to the wine. The autolysis particles provide sites for the formation of the mousse.

BLEND

91.2% Pinot Noir
8.8% Chardonnay



DESCRIPTION

This wine has delicate pear and floral notes backed by toasty almond. On the palate, one finds lively citrus, toast and apple flavors overlaid with persistent effervescence, a creamy mid-palate and toasty finish.

FOOD AFFINITIES

The Sonoma Brut is a tremendously versatile wine that is equally delicious with shellfish, crab, roasted chicken or sushi. Seasoning affinities include lemon grass, fennel and white pepper. Look to hard aged and triple crème cheeses with Meyer lemon compote for the cheese course.

WINEMAKING TEAM

Since 1986

Bob Iantosca, Vice President of Winemaking
Mike Crumly, Vice President Vineyard Operations
Steve Urberg, Associate Winemaker

ANALYSIS

pH:	3.21
Total acidity:	0.68 grams/100 ml
Alcohol:	12.5%
Dosage:	13 grams/Liter
<i>En tirage</i> :	18 months

GROWERS OF HANDCRAFTED CARNEROS SPARKLING WINE SINCE 1984