2014 à la carte Sparkling Wine|*California*

Vineyards- Sourced from three vineyards in different California AVAs. The Roussane comes from tiny, family owned Kaye Vineyard in the Sierra Foothills. The Pinot Gris is grown in the Contra Costa Delta of the Central Coast, by third generation farmer, Tom Morgan. The Chardonnay vineyard is owned by the Stornetta family, in the Clarksburg AVA.

Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

Fermentation- Whole cluster pressed to tank and cold settled overnight then racked off heavy solids to barrels. We try to retain the perfect amount of solids for mouthfeel and complexity but not too much or the wine will be reduced. The wine was allowed to ferment with indigenous yeast to dryness, malolactic fermentation was arrested to preserve acidity and brightness in the Roussane and Pinot Gris. The Chardonnay went though full ML.   The wine was then re-fermented in a pressurized tank to generate the "Fizz". The entire process is called "Charmat" and is the primary method used in Prosecco.

Harvest Date: August 6th - September 27th, 2014

Winemakers: Dan Fitzgerald
Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: Aged for 12 months in neutral White barrels.

Bottling: December 2015

Production: 61 cases

Sensory Notes: A beautiful, pale-gold/green, the nose is both yeasty and floral with notes of fresh baked bread and white gladiolus. The palate is creamy and textured despite all the bubbles with a long finish redolent of toasted pine nuts, lemon custard and a surprising kiwi note.

Final Technical Information:

pH: 3.21   **TA:** 1.12 g/100ml   **Alc**: 11.7%

Available Formats: 750ml

Suggested Retail Price: $17.99

Varietals- Roussane 20%
                 Chardonnay 30%
                 Pinot Gris   50%