



SPARKLING BRUT

ESTATE GROWN - CALIFORNIA
METHODE CHAMPENOISE

WINEMAKER NOTES

Our Sparkling Brut is made from our certified sustainable fruit. Its lovely acidity makes the wine lively and refreshing, and the small amount of residual sugar gives the wine weight and depth.

HARVEST PRODUCTION NOTES

The grapes for our Sparkling Brut were harvested in early August with an average Brix of approximately 20.5. The fruit was pressed immediately to produce a clear and bright juice. Initial fermentation was completed in Stainless Steel and then the wine was bottled with additional yeast and left to age for an additional 16 months in the bottle using the traditional Methode Champenoise. A dosage of 2.5g/L was added at disgorging resulting in a lively and refreshing sparkling wine.

BLEND

Our Sparkling Brut is a blend of 20% Pinot Noir, 80% Chardonnay.

TECHNICAL DATA

Alcohol: 12.5%
Dosage: 2.5 g/L
Acid: 4.5 g/L
pH: 3.64

ACCOLADES

95 pts, Best of Class, Gold Medal | LA International
Double Gold | SF Chronicle
Silver Medal | Critics Challenge
88 Points | Wine Enthusiast
Silver Medal | OC Fair

Quality: It's a Family Tradition

McManisFamilyVineyards.com

