

Sonoma Coast

VINEYARDS



2020 BRUT

STA. RITA HILLS • MÉTHODE CHAMPENOISE

VINTAGE The 2020 vintage kicked off with a dry and cool growing season. The weather began to warm in July with an intense heat spike in Sta. Rita Hills. Early morning fog kept the grapes cool while afternoon ocean breezes swept in and ensured grape quality remained high. Harvest began August 25 and finished October 20.

VINEYARD Located in the Santa Rita Hills AVA of Santa Barbara County, the stunning hillsides of the Rancho Santa Rosa Vineyard features vines that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. The vineyard is farmed with the painstaking care and attention usually associated with much smaller properties. In fact, this vineyard was originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock and clone.

METHOD The best sparkling wines in the world are made by méthode champenoise. This classic method requires a secondary fermentation to occur in the bottle, which is accomplished by adding a mixture of sugar and yeast, called the liqueur de tirage, to the still wine. Once the addition is made, the wine is then bottled and capped, with a crown cap similar to ones found on beer bottles. The process of secondary fermentation results in carbon dioxide being trapped in the bottle, which we commonly know as carbonation. High-end sparkling wines are typically left on their yeast (en tirage) for several months up to several years. At the end of this process, the bottles are rotated neck down, riddled, then the crown cap is removed (disgorging). After final dosage is added, the finished sparkling wine is then labeled, corked, and caged.

PROFILE The 2020 Brut sparkling opens with aromas of toasted brioche, hazelnut, and lemon curd. On the palate, crisp mineral acidity and notes of lemon fruit lead to delicious toasted almond meringue flavors on the finish.

COMPOSITION 51% Pinot Noir, 49% Chardonnay

AGING 12 months in French oak, 5% new + 32 months en tirage

pH 2.94 | **TA** 10.1 g/L | **ALCOHOL** 12.5%

