



FOLEY

FAMILY

2019 BRUT

STA. RITA HILLS | MÉTHODE CHAMPENOISE

VINTAGE

The 2019 growing season was notably cooler than average through spring and summer, but a burst of heat around Labor Day gave us the push we needed to increase Brix levels to their seasonal average. The disease pressure was low, but an anomaly of hard frost the first week of October forced us to bring the fruit in quickly. Mother Nature delivered a roller coaster of weather, but with it came nuance and diversity of fruit expression.

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 2019 Brut sparkling opens with aromas of golden delicious apple, pear, and brioche. On the palate, fine mousse is accompanied by a smooth richness and velvety bubbles. Flavors of apple compote, pear, hazelnut and hints of walnut linger on the finish.

Composition 51% Pinot Noir, 49% Chardonnay
Cooperage 40 months in French oak, 5% new
TA 8.7 g/L | **pH** 3.05 | **Alcohol** 11.5%
Production 630 cases bottled January 17, 2023

