



2014 Crémant, Sierra Madre Vineyard Santa Maria Valley

Our 2014 *Crémant* is made from the peppy Pinot Blanc clone 159 from Sierra Madre Vineyard in the Santa Maria Valley AVA. Pinot Blanc grape is a white wine grape that is a point genetic mutation of Pinot Noir. Pinot Noir is genetically unstable and will occasionally experience a point mutation in which a vine bears all black fruit except for one cane which produced white fruit. We include this grape in our portfolio because it fits with our love of working with Pinot Noir and the vibrant fresh fruit flavors and refreshing acidity of Pinot Blanc make it a perfect grape for sparkling wine. From a winemaking standpoint, Pinot Blanc from Santa Maria Valley produces elegant fruit forward still wines and we decided to try it in a sparkler. This is our fifth vintage of *Crémant* and we have noticed consistency in the vineyard each year.

Tasting Notes

This pale lemon colored sparkler has lovely aromatics of tangerine and white peach that tantalize the nose. Fresh tangerine flavors burst through on the palate. The bright finish includes the texture of limestone on the mid-palate. Lemon curd and Key lime pie pair perfectly with this tasty sparkler. Also, serve with eggs Benedict for brunch or with appetizers such as brie, prosciutto and bresaola. Aging potential is 4-6 years. This is Kate's favorite sparkler during warm weather and just everyday celebrations of life!

Details

Harvested:	August 15, 2014	Alcohol:	12.9% by Volume
Bottled:	May 11, 2015	pH:	3.09
Disgorged:	March 31, 2016	T.A.:	.87 g/100ml
Released:	April 9, 2016	Brix:	20.0
Price:	\$40	Production:	140 cases