

2014 “Cremant de Corralitos” Sparkling Pinot Noir



The Vineyard:

The “**Alfaro Family Vineyard**” is our largest vineyard at just over 14 acres of Pinot Noir planted in 9 different blocks; each block has a different combination of clones and rootstock, including clones 113, 114, 115, 667, 777 and 828. Vine density is 1361 vines per acre. The vineyard is on a south facing hillside between 500 and 650 feet in elevation.

Winemaking:

Our sparkling Pinot Noir is made in the **Méthode Champenoise**, a style which originated in the Champagne region of France, and requires a secondary fermentation in the bottle. This secondary fermentation is accomplished by adding a mixture of sugar and yeast to still wine. The wine was then bottled and capped, with a bottle cap similar to ones found on beer bottles – not a cork. The yeast acted on the sugar and the resulting carbon dioxide remained trapped in the bottle. The wine was aged on its “lees” (spent yeast cells and other particles) while still in the bottle. At the end of this process the cap was removed, the yeast and other matter were disgorged, and the cap was replaced with the traditional cork with wire cage.

The French term “Cremant” (meaning ‘creamy’) refers to sparkling wines made outside the Champagne region of France. Our wine is made from 100% Estate Pinot Noir. The grapes were picked in August 2014; the wine was aged on its lees for 19 months before disgorgement.

The Wine: Delicate pale rose-petal in color, this sparkler is zesty and dry with great acidity. Enhanced notes of fresh baked bread and crisp green apple make this a refreshing go-to wine, perfect as an aperitif, or paired with fish and seafood (especially lobster), poultry, pasta, risotto, egg dishes and anything spicy or salty.

Technical Data:

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| Production | 250 cases | Release Date | Fall 2016 |
| Alcohol | 12.3 % by vol. | Suggested Retail | \$50 |