



THE FIRST SPARKLING WINERY IN CARNEROS

2012 Carneros Cuvée

The Carneros Cuvée is our Tête de Cuvée. It represents the best fruit from our 335 acre estate as well as our winemaking expertise in the art of blending. This special cuvée is only produced in select vintage years. With over eight years en tirage and a minimum of six months on the cork, this decade-old wine is remarkably fresh, rich, and complex. It represents the ultimate statement of our iconic sparkling house style.

COMPOSITION: 54% Pinot Noir & 46% Chardonnay

AGING: 7 ½ years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 7.9 g/L

PH: 3.05

DOSAGE: 12.0 g/L



TASTING NOTES:

Rich aromas of beeswax with lovely toasted almond and lemon curd speak to the complexity of this beautiful wine. White nectarine, quince, and rich baked apple flavors coat your tongue with a velvety lushness. Enjoy notes of caramel crème brûlée at the finish, followed by saline minerality.

VINTAGE NOTES:

Vintage 2012 was a long cool growing season delayed harvest by as much as two weeks. This long growing season provided extra “hang time” giving the fruit more time to develop flavor and concentration and substantial mature tannins.

WINEMAKING PROCESS:

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Only the first press, with the most delicate flavors and aromas, is used for this wine that is fermented in stainless steel tanks at 55-60°F.

FOOD PAIRINGS:

The balanced acidity in this aged wine pairs well with soft cheeses and fresh fruit, try sliced mango or grilled peaches topped with a classic chèvre. A watercress salad drizzled with a raspberry vinaigrette and chopped almonds will play with the wine's bright fruit flavors. For dessert, the spices in a pumpkin pie will enhance the rich palate and creamy finish of this unique wine.

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