



THE FIRST SPARKLING WINERY IN CARNEROS

2011 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: 55% Pinot Noir & 45% Chardonnay

AGING: 8 years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 0.71 g/mL

PH: 3.28

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. Caramel crème brûlée meets you at the finish followed by saline minerality under rich fruit.

VINTAGE NOTES:

Vintage 2011 gave us the smallest yields in the history of our vineyards. 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. The winemaking team assembles the final blend from 17 base wines.

FOOD PAIRINGS:

This beautifully aged sparkling wine has a lovely creamy texture that pairs perfectly with mushroom flavors. Classic roast chicken with morels enhances the rich earthiness, while sweet corn cakes will highlight the richness. Seafood dishes such as Dungeness crab with avocado salad or bay scallops with a hazelnut carrot puree will bring out the nutty richness that comes from that extra sur lie aging.

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