



2018 Brut Cuvée Rio Vista Vineyard & Sierra Madre Vineyard Santa Barbara County

We use the term Cuvée to specifically indicate a blend, a wine produced from a mixture of several grape varieties, rather than a varietal wine. Our other five sparklers are single varietal and single vineyard. Thus, our Cuvée will vary in the blend from year to year and always be a pleasant surprise. The 2018 is a blend of 80% Pinot Noir Clone 2A from Rio Vista Vineyard and 20% Chardonnay Clone 15 from Sierra Madre Vineyard.

Tasting Notes

Tiny bubbles and pale straw color delights the eye. There is zero dosage, perfect as nature intended it. Enjoy yellow pear, lemon peel, chalk and flint on the nose. The palate is well-balanced, like two acrobatic rock-and-roll dancers, and shows textured flavors of apricot, 7Up and pastry dough. One of our Ambassadors noted that this wine is the "Elysian Fields of the palate." Pair with sushi, chilled shrimp and caper lemon or fried calamari. Cheese, such as Humboldt Fog and truffle goat, are tasty options. Dessert pairing includes nectarine cobbler with vanilla ice cream for the home run.

Details

Harvested:	August 22, 2018	Alcohol:	12.8% by Volume
Bottled:	July 19, 2019	pH:	3.13
Disgorged:	January 5, 2022	T.A.:	.85 g/100ml
Released:	February 5, 2022	Brix:	19%
Production:	147 cases	Dosage:	No dosage
Price:	\$48	Clones:	80% Pinot Noir 2A/20% Chard 15