



2019 Crémant, Sierra Madre Vineyard Santa Maria Valley AVA

Our 2019 *Crémant* is made from the peppery 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. Also, 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. After 10 vintages of sourcing Pinot Blanc from Sierra Madre for *Crémant*, this is our tenth and final expression from the vineyard due to a transition in ownership to the vineyard giant Gallo.

Tasting Notes

Aromatics reminiscent of the ancient citron Buddha's Hand, baked apple and ginger entice the nose. Enjoy Bosch pear and under ripe nectarine on the palate. The bright minerality and lingering finish will make you think about opening a second bottle. Perfect for a sunny afternoon and perhaps even a skinny dip. Sunday brunch pairings could include Eggs Benedict or lox, bagels, cream cheese and capers. For dessert, try pound cake with berries.

Details

Harvested:	September 2, 2019	Alcohol:	12.8% by Volume
Bottled:	July 14, 2020	pH:	2.96
Disgorged:	December 23, 2022	T.A.:	.85 gm/100ml
Released:	February 11, 2023	Brix:	20.5
Clone:	Pinot Blanc 159	Dosage:	.75 gm/L
Production:	140 cases	Retail Price:	\$44