



NV- SPARKLING BRUT

ESTATE GROWN

MEDTHODE CHAMPENOISE

WINEMAKER NOTES

Our sparkling brut is made from our certified sustainable fruit. Its lovely acidity makes the wine lively and refreshing, and the small amount of residual sugar gives the wine weight and depth.

HARVEST PRODUCTION NOTES

The grapes for our NV Brut Sparkling were harvested in early August of 2020, with an average Brix of approximately 20.5. The fruit was pressed immediately to produce a clear and bright juice. Initial fermentation was completed in Stainless Steel and then the initial wine was bottled with additional yeast and was left to age for an additional 16 months in the bottle using traditional Methode Champenoise. A dosage of 2.5g/L was added at disgorging resulting in a lively and refreshing sparkling wine.

BLEND

Our Sparkling Brut is a blend of 20% Pinot Noir, 80% Chardonnay.

TECHNICAL DATA

Alcohol: 12.5%
Dosage: 2.5 g/L
Acid: 4.5 g/L
pH: 3.64

ACCOLADES

Gold Medal, 2023 | Critics Challenge International Wine & Spirits Competition

88 Points, 2023 | Wine Enthusiast, August/September Issue

Silver Medal, 2023 | SF International Wine Competition

Bronze Medal, 2023 | California State Fair Wine Competition

Bronze Medal, 2022 | SF International Wine Competition

Bronze Medal, 2023 | Los Angeles International Wine Competition

Quality: It's a Family Tradition

McManisFamilyVineyards.com

