

Engolve Winery Sparkling Wine



Release Date	9/1/12
pH	3.04
Total Acid	0.822g/100mL
Alcohol	12.5%
Residual Sugar	.5
Production	224 cases

Tasting Notes:

This sustainably farmed Brut has the perfect amount of effervescence, with notes of green apple and lilies. Bright, lively, and full of favorable citrus, this wine is well balanced and perfect for a celebration or just a romantic Tuesday night. These bubbles will showcase your sophistication and love for a good time!

Suggested Retail Price: \$32.00

Accolades:

92 pts – *Wilfred Wong, Cellar Master*



Vineyard Notes:

A blend of Pinot Noir and Chardonnay from the Carneros and Mendocino appellations, these areas are perfect for farming these famed Burgundy grapes. Mendocino Chardonnay creates bright acidity and delicate notes of tropical fruit, where the Pinot Noir from Carneros creates color and balance.

Winemaker Notes:

A traditional methode Champenoise fermentation makes this wine classic in flavor and style. The addition of Pinot Noir grapes in this blend gives this sparkling wine a slight pink hue and a hint of sweetness. It spent 9 months on Tirage, and the dosage is 1.25%.

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