



2001 Brut Anderson Valley

Varietal Composition:	76% Pinot Noir, 24% Chardonnay
County Composition:	100% Mendocino County
Alcohol:	12.3%
TA:	0.86/100mL
pH:	2.99
Residual Sugar:	1.16%
Release Date:	June 1, 2006
Cases Produced:	235
Duration en tirage:	4 years
Suggested Retail at Release:	\$70.00

Wine Notes:

“Concentrated fresh berry essence and fresh baked red apples with hints of cinnamon in aromas are followed by full, juicy and luscious berry flavors on the palate. It also features a creamy texture, a well-integrated structure and a long full finish. A perfect sparkler to go with grilled pork chops and tri-tip roasts, goat cheese pizza and full flavored duck and chicken dishes. This is Anderson Valley sparkling wine at its best!”

2001 Brut Napa Valley

Varietal Composition:	72% Chardonnay, 28% Pinot Noir
County Composition:	100% Napa County
Alcohol:	12.4%
TA:	0.95/100mL
pH:	2.98
Residual Sugar:	1.14%
Release Date:	June 1, 2006
Cases Produced:	480
Duration en tirage:	4 years
Suggested Retail at Release:	\$70

Wine Notes:

“Fresh citrus, candied orange and honeydew melon aromas are enhanced by hints of caramelization. The palate showcases our Napa Carneros vineyards with exotic fruits and a crisp and luscious mouth feel. This smooth, creamy and quenching wine is perfect for summer enjoyment. Serve with fresh seafood, summer salads and any light meats and brunch dishes.”