



BRUT

Mirabelle is Schramsberg's multi-vintage brut sparkling wine. This young, bright bubbly, principally comprised of Chardonnay, exhibits the crisp acidity and vibrant green apple, citrus fruit that is characteristic of this grape when grown here in the North Coast. Pinot Noir adds body, mid-palate and further richness of fruit flavor. Unlike our vintage bottlings, Mirabelle gains unique depth from blending additions of base wine, aged in barrels and tanks at the winery from prior vintages. These older base-wine lots, which typically form 20% of the finished blend, add significant palate richness and aromatic complexity.

As with Schramsberg's single-vintage sparkling wines, all grapes for Mirabelle are grown in the cool climate pockets of California's North Coast, including the Carneros, the Anderson Valley, and the Sonoma and Marin coastal areas. The fruit is hand-picked in the early morning hours at optimal maturity. Individual lot fermentations allow the winemakers to carefully select the components that make up the finished blend. After bottle fermentation and about two years of aging *en tirage*, subsequent trials determine the ideal dosage to finish this brut style.

Mirabelle Brut works well as a dry *apéritif* and is also well-suited as an accompaniment to a broad range of foods, including oysters on the half shell, sushi, baked halibut, cheeses and cream-based pasta dishes.

Tasting Notes

"The Mirabelle brut has a fruitful intensity of apples and pears followed by more mature aromas of candied lemon and pineapple upside down cake that is accentuated by subtle notes of graham cracker and warm butterscotch. Upon first taste tropical flavors are present, pineapple, mango and cantaloupe. The fruity flavors are complemented by savory elements reminiscent of thanksgiving spices. The palate has a depth an richness that lingers and finishers with a crisp and tangy acidity."

– Winemakers Keith Hock and Hugh Davies



Varietal Composition:	69% Chardonnay, 31% Pinot Noir
County Composition:	53% Napa, 23% Sonoma, 22% Mendocino, 2% Marin
Appellation:	North Coast
Barrel Fermentation:	5%
Alcohol:	12.9%
TA:	0.85g/100mL
pH:	3.22
RS:	1.22g/100mL
Release Date:	January 1, 2008
Cases Produced:	13,448 (9-Liter)
Suggested Retail:	\$23

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com
or Julianna Reindl, Wilson Daniels Ltd., 707.967.1811, jreindl@wilsondaniels.com@wilsondaniels.com

Represented by WILSON DANIELS LTD. Post Office Box 440-B, St. Helena, CA 94574 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com