



## 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

"Forward fruitful aromas reminiscent of white peaches, lemon custard and orange marmalade are balanced with hints of toasted almond, marzipan, and fresh-baked sourdough. These latter characteristics are evidence of tirage time on the yeast and the barrel-aged additions to the initial blend. Tart and tangy, this sparkling wine fills out on the palate with citrus cream and sweet spice notes of graham cracker and cinnamon."

– Winemakers Keith Hock and Hugh Davies



<b>Varietal Composition:</b>	69% Chardonnay, 31% Pinot Noir
<b>County Composition:</b>	43% Napa, 29% Mendocino, 22% Sonoma, 4% Marin
<b>Appellation:</b>	North Coast
<b>Barrel Fermentation:</b>	5%
<b>Alcohol:</b>	13.1%
<b>TA:</b>	0.85g/100mL
<b>pH:</b>	3.15
<b>RS:</b>	1.30g/100mL
<b>Release Date:</b>	July 1, 2009
<b>Cases Produced:</b>	9,300 (9-Liter)
<b>Suggested Retail:</b>	\$23

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com  
or Lisa Mattson, Wilson Daniels Ltd., 707.967.1827, lmattson@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](http://www.wilsondaniels.com)