Mirabelle is Schramsberg’s multi-vintage brut sparkling wine. This flavorful, bright bubbly exhibits the crisp acidity and vibrant apple/citrus fruit that is characteristic of cool-climate Chardonnay. Pinot Noir adds body to the palate and further depth of fruit flavor. Unlike our vintage bottlings, Mirabelle gains unique richness from blending additions of aged base wines, stored in barrels and tanks at the winery from prior vintages. These older lots add significant palate richness and aromatic complexity.

The grapes for Mirabelle are principally grown in the cool-climate pockets of California’s North Coast, including Carneros, Anderson Valley, Sonoma Coast and Marin County. 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**

“This Mirabelle Brut has generous fruity aromas of red apple, pineapple and pear, followed by nuances of warm caramel and vanilla. In the mouth, there are flavors of guava and papaya, followed by Mandarin orange and Meyer lemon. The palate is crisp on entry with citrussy acidity and a lingering finish.”

— Winemakers Sean Thompson and Hugh Davies

**Varietal Composition:** 56% Chardonnay, 44% Pinot Noir

**County Composition:** 47% Napa, 39% Sonoma, 9% Mendocino, 5% Marin

**Appellation:** North Coast

**Vintage Blend:** 84% 2016, 16% aged reserve lots

**Alcohol:** 12.6%

**TA:** 0.75 g/100 mL

**pH:** 3.23

**RS:** 1.05 g/100 mL

**Release Date:** February 15, 2019

**Cases Produced:** 6,250 (9-Liter)

**Suggested Retail:** $29