



BRUT

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. Twenty years into building an outstanding range of vintage dated sparkling wines, the Davies family set out to master the non-vintage or "multi-vintage" traditional method technique. A few years of experimentation would ultimately lead to the successful launch of Mirabelle Brut and Mirabelle Brut Rose in 1992. 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 the Napa-Carneros, Sonoma Coast, Anderson Valley, 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 fruitful aromas of orange cream, peach, melon, apricot and poached pear, followed by nuances of cinnamon apple and lemon-lime. In the mouth, there are flavors of fresh peach, baked apple, vanilla and ginger. The palate is crisp on entry with a tangy finish."

– Winemakers Sean Thompson and Hugh Davies

Varietal Composition:	57% Chardonnay, 43% Pinot Noir
County Composition:	46% Napa, 43% Sonoma, 7% Mendocino, 4% Marin
Appellation:	North Coast
Vintage Blend:	81% 2017, 19% aged reserve lots
Alcohol:	12.3%
TA:	0.82 g/100 mL
pH:	3.27
RS:	0.90 g/100 mL
Release Date:	October 15, 2020
Cases Produced:	6,100 (9-Liter)
Suggested Retail:	\$29
Available Format:	750 mL