

Mirabelle

BRUT

31ST BOTTLING

Mirabelle is Schramsberg's multi-vintage brut sparkling wine. 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. Starting in 2022, the Mirabelle packaging started to designate the bottling number to give specificity to each bottling of Mirabelle, and to highlight the vintage which is primarily in the blend. For this 31st bottling, the 2019 vintage makes up 80% of the blend, with the other 20% being from select base wines from previous vintages.

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. The grapes for Mirabelle are 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 two years of aging *en tirage*, subsequent trials determine the ideal dosage to finish this brut style.

Mirabelle Brut is delicious 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, country fried chicken, cream-based pasta dishes, fruits, nuts and cheeses.



Tasting Notes

"This Mirabelle Brut engages the nose with generous aromas of apple, pear, apricot and melon, layered with hints of orange zest, ginger, caramelized pineapple, cinnamon spice and vanilla. A crisp palate of lime, Meyer lemon and tangerine intermingles with fruitful notes of peach and pear, and finishes with undertones of baked apple, crème brûlée and shortbread cookie."

- Winemakers Sean Thompson, Jessica Koga and Hugh Davies

Varietal Composition:	68% Chardonnay, 32% Pinot Noir
County Composition:	44% Sonoma, 42% Napa, 9% Mendocino, 5% Marin
Appellation:	North Coast
Vintage Blend:	80% 2019, 20% aged reserve lots
Alcohol:	12.5%
TA:	0.79 g/100 mL
pH:	3.18
RS:	0.90 g/100 mL
Release Date:	August 1, 2022
Cases Produced:	8,600 (9 liter)
Suggested Retail:	\$30
Available Format:	750 mL