

# Mirabelle

## BRUT

34<sup>TH</sup> 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 additional specificity to each bottling of Mirabelle, and to highlight the vintage which is primarily in the blend. For the 34th bottling, the 2022 vintage makes up 95% of the blend, with the other 5% coming from select previous vintage lots.

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

"Our 34th Bottling of Mirabelle Brut offers aromas of yellow apple, apricot, and caramelized pineapple, with subtle hints of orange zest, vanilla and ginger. A fruitful entry welcomes vibrant flavors of meyer lemon, tangerine, and baked apple, leading to a bright center with crème brulee, shortbread cookie, and tangy citrus. The flavors linger with vibrant acidity, leading to a long refreshing finish."

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies

<b>Varietal Composition:</b>	66% Chardonnay, 34% Pinot Noir
<b>County Composition:</b>	55% Sonoma, 26% Napa, 17% Mendocino, 2% Marin
<b>Appellation:</b>	North Coast
<b>Vintage Blend:</b>	95% 2022, 5% aged reserve lots
<b>Alcohol:</b>	12.8%
<b>TA:</b>	0.70 g/100 mL
<b>pH:</b>	3.12
<b>RS:</b>	1.00 g/100 mL
<b>Release Date:</b>	March 1, 2025
<b>Cases Produced:</b>	8,175 (9 liter)
<b>Suggested Retail:</b>	\$33
<b>Available Format:</b>	750 mL

Media Inquiries: Matthew Levy, Schramsberg Vineyards, 707.942.2408, mlevy@schramsberg.com

Represented by Wilson Daniels Ltd. 1300 Main St., Suite 300, Napa, CA 94559 (t) 707.963.9661 (f) 707.963.8566 www.wilsondaniels.com