



2019
SPARKLING WHITE WINE
"FIRST THINGS FIRST"
BRUT NATURE
VIVIO VINEYARD - BENNETT VALLEY

First things first: You may be wondering how all those bubbles get into the bottle. Isn't sparkling wine just still wine that's been carbonated? Nope. Not the way we make it.

With *méthode champenois*, a solution of yeast, wine and sugar is added to the base wine to impel a secondary fermentation which releases CO₂ that gets dissolved in the wine, forming bubbles. The amount of sugar in the solution determines the level of dryness. This wine, being a Brut Nature, is nearly bone dry.

So what's it taste like? On the nose there are aromas of apricot and tangerine accented by freshly baked brioche. The fruit takes on a tang of ginger at the mid-palate. On the finish, there is a tart acidity reminiscent of Seville orange.

Back to the bubbles. Bubbles can sometime be too assertive. We strive for a silky sort of mousse that's light, airy and filled with tension. By your third sip it will dawn on you just how rich and creamy the wine is.



136 CASES PRODUCED

\$36

