



## AMERICAN SILVERHEAD BRUT

72% Chardonnay, Ancient Lakes AVA, WA USA  
25% Xarel-lo/Macabeo, Alt Penedés DO, Spain  
3% Syrah, Ancient Lakes AVA, WA USA

|                  |                           |
|------------------|---------------------------|
| TA <b>10.2</b>   | Tirage <b>18 months</b>   |
| pH <b>3.05</b>   | Dosage <b>8 gr/L</b>      |
| ABV <b>12.5%</b> | Disgorged <b>May 2022</b> |

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### WINEMAKER'S NOTES

Vara's Silverhead American Brut is crafted by master sparkling winemaker Laurent Gruet in the classical méthode champenoise. In August 2020 grapes were hand harvested with lower brix levels to ensure no bitterness and crisp acidity (TA 10.2). The base wine was fermented in stainless steel to 11% ABV. Blending occurred in December 2020 and resulted in a neo-classical blend of 72% Chardonnay, 25% Xarel-lo & Macabeo, 3% Syrah. In January 2021, this cuvée was placed into its final bottle with 3gr/L live yeasts plus 24 gr sugar/L. The bottles laid in Vara's cellars for 18 months to fully integrate the complex flavors and create the tiny, persistent bubbles that is a hallmark of the highest quality sparkling wines. In May 2022, the bottles were riddled and disgorged. The bottle was immediately topped off with the dosage (8 gr/Lt sugar), then immediately corked, caged, and labeled preserving the naturally achieved effervesce.

### TASTING NOTES

Beautiful summer wheat color with persistent stings of tiny bubbles. The classical méthode champenoise aromas of almonds, pears, apricots, and grapefruit blend with the unique chamomile floral and wet stone minerality from the addition of Spanish grapes. The mousse is creamy on the palette, light in body and has refreshing acidity. The complex array of fruit, citrus, floral, and toasty flavors are showcased by a balanced dosage and linger to a very long finish.

### SERVING SUGGESTIONS

Enjoy creative twists on classical sparkling wine combinations: Crisped Manchego cheese straws with pickled summer pear compote. Grilled oysters with tarragon butter. Crispy prawn sushi roll with ponzu sauce.