



SILVERHEAD BRUT

80% Chardonnay - Lodi-Woodbridge AVA, CA USA

20% Pinot Noir - Lodi-Woodbridge AVA, CA USA

TA: 8.6

pH: 3.25

ABV: 12.5%

Disgorged: November 2023 - May 2024

Winemaker: Laurent Gruet

WINEMAKERS NOTES

Laurent Gruet crafts our signature sparkling wine using Méthode Champenoise with Chardonnay from CA, Xarel-lo, and Macabeo from Spain. Featuring tiny bubbles and ripe pear and chamomile aromas, 18 months on the lees brings a richness to this sparkling wine that is perfect for celebrations.

TASTING NOTES

Bright straw color with persistent strings of tiny bubbles. This classical Méthode Champenoise sparkling wine displays the aromas of grapefruit, pears, and almonds, along with chamomile floral notes from the addition of native Spanish grapes. The mousse is creamy on the palate with lively acidity. The enduring flavor profile of this wine highlights the fresh flavors of granny smith apples, honeysuckle blossoms, and toasty brioche, rounded out by a perfectly balanced dosage.

SERVING SUGGESTIONS

Our signature sparkling wine pairs very well with seafood or fried food because of its bright notes: Lobster mac and cheese. Fried oyster po'boy with gremolata. Panzanella salad.

