



BRUT

41% Chardonnay - Monterrey AVA, CA, USA
34% Chardonnay - Lodi-Woodbridge AVA, CA, USA
24% Pinot Noir - Lodi-Woodbridge AVA, CA, USA
1% Listan Prieto - Mission Hills Vineyard, Mesilla, NM, USA

TA: 8.7
pH: 3.14
ABV: 12%

Winemaker: Laurent Gruet

WINEMAKERS NOTES

Our Brut is crafted in the traditional Méthode Champenoise from classic Champagne grapes—Pinot Noir and Chardonnay—blended with a touch of Listán Prieto, the original vinifera grape of North America. This thoughtful addition connects old-world tradition with new-world heritage. The wine rests a minimum of 18 months on the lees, developing fine, persistent bubbles and layered complexity. Bright citrus and green apple notes mingle with hints of pear and white flowers, while the extended aging adds depth, a delicate creaminess, and subtle toasty undertones. The result is a crisp, elegant Brut that honors tradition while offering a distinctly fresh character.

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.

