

FOPPIANO

VINEYARDS

RUSSIAN RIVER VALLEY

ESTATE BOTTLED

SPARKLING PINOT NOIR

v. 2017



VINEYARDS: As with our sparkling Rose, the Pinot Noir came from Block 2, located on the East side of our estate vineyards. This block's Pinot Noir Clone 2-A was planted on Haire Clay loam soil 20 years ago. This combination, coupled with the Russian River climate creates an ideal terroir to produce outstanding grapes for our winemaker to craft into quality wine.

WINEMAKING: METHODE TRADIONELLE

The grapes were handpicked and carefully crushed and destemmed producing a high percentage of whole berries for the fermentation. Gentle punch downs and a light pressing produced a red base that was ideal for this unique sparkling wine. Subsequently, the cuvee blend was fermented in the bottle and allowed to age gracefully on the yeast for more than 2 years. The wine was dosed with a special wine-sugar liqueur to add complexity and balance the wine's acidity.

TASTING NOTES: The gorgeous garnet color of this unique and delicious sparkling wine introduces scents of black cherry, pomegranate and Holiday baking spices that pop out of the glass as if eager to be enjoyed. Flavors of cinnamon, nutmeg, black cherry, cranberry and gingerbread flit about the palate on fine, delicate

bubbles. The finish is long and loaded with scrumptious berry flavors. This would pair well with a wide variety of flavors from baked salmon to roasted lamb shanks to sautéed mushrooms or even a Thai style curry dish. Delicious!

HARVEST DATE September 1, 2017

ALCOHOL 12.5%

TIRAGE BOTTLED: May 10th, 2018

AGING ON THE YEAST: 28 months

DISGORGED: September 3, 2020

CASES PRODUCED: 225