



CASTORO CELLARS

BRUT Methode Champenoise

We invite you to celebrate life with this sparkling wine made traditionally from start to finish in the Methode Champenoise fashion. With the second fermentation in the bottle and yeast aging, this true method results in refined bubbles adding an aged complexity and elegance. The fine mousse brings forth the pear and light citrus balancing perfectly with a smooth and round mouth feel, finishing crisp with a note of grapefruit. This wine will tantalize your taste buds and leave you wanting more. Cheers!

Harvest Date	N/A
Harvest Sugar	N/A
pH	2.93
Residual Sugar	1.43%
Total Acidity	.79g/100ml
Alcohol	12.8%
Oak	N/A
Cases Produced	130
Bottled	October 12, 2012
Blend	40% Pinot Noir 60% Chardonnay

