



CASTORO CELLARS

BRUT Méthode Champenoise

We invite you to celebrate life with this Blanc de Noir sparkling wine made traditionally from start to finish in the Méthode Champenoise fashion. Secondary fermentation in the bottle and 12 month yeast aging results in refined bubbles adding a toasted aged complexity and elegance. The fine mousse brings forth the pear and granny smith apple nose balancing perfectly with a smooth and round mouth feel, finishing crisp with a note of grapefruit. From the pop of the cork, this wine will tantalize your taste buds and leave you wanting more. Cheers!

pH	3.21
Dosage Sugar	1.10%
Total Acidity	0.79g/100ml
Alcohol	12.5%
Appellation	Sonoma County North Coast
Cases Produced	300
Tirage Bottled	February 2014
Blend	53% Chardonnay 39% Pinot Noir 8% Pinot Meunier

