



## 2012 SOFIA MÉTHODE CHAMPENOISE

There are a number of ways to make sparkling wine. Méthode Champenoise is one that requires patience and a great respect for tradition. Made famous in Champagne, France, this style of sparkling wine offers a richer palate and more complexity than other methods because of secondary fermentation that takes place in bottle.

With Méthode Champenoise, a mixture of sugar and yeast called "liqueur de tirage" is added to still wine in bottle and cellared for a period of years. Aging on the lees helps create a creamier texture, and a more complex aromatic profile. When the time is right, the bottles are gently rotated one quarter turn at a time moving the lees toward the neck of the bottle, in a process called riddling. After the release of the yeast lees from the bottle, a touch of sugar is added to the wine before a permanent cork and cage are placed on the bottle. Only then is our wine ready to step out into the world.

## VINEYARD NOTES

2012 was an excellent vintage across California because of steady, mild temperatures that persisted throughout summer. From it emerged fruit that has a luscious texture, ideal balance, and profuse aromatics, making it one of the best vintages of the decade and perfect for the debut release of Sofia Méthode Champenoise.

## WINEMAKER'S NOTES

Our Sofia Blanc de Blancs started as a gift from a father to his daughter, modeled after the Proseccos of Northern Italy. To bring the old together with the new, we aged our Sofia Blanc de Blancs base cuvee on lees for two years, giving the wine a new dimension of aroma, flavor, and texture.

## TASTING NOTES

Our 2012 Sofia Méthode Champenoise offers a captivating nose of citrus blossoms, pears, and notes of brioche. Smooth on the palate with a fine mousse of bubbles, this wine has complexity but also a fresh character derived from delicate flavors of white peaches, lemons, and a hint of minerals. An enchanting drinking experience we're excited to share..

<b>APPELLATION:</b>	Monterey County, California
<b>BLEND:</b>	70% Pinot Blanc, 15% Muscat, 15% Riesling
<b>ALCOHOL:</b>	12.0% by volume
<b>STYLE:</b>	Méthode Champenoise, fermented in the bottle

