

# SOFIA

Méthode  
Champenoise

## 2014 SOFIA MÉTHODE CHAMPENOISE

There are a number of ways to make sparkling wine. Méthode Champenoise, the technique made famous in Champagne, offers a richer palate and more complexity as secondary fermentation takes place entirely in bottle by adding a mixture of sugar and yeast called "liqueur de tirage." As the wine ages for several years, the lees help create a creamier texture and more complex aromatic profile. During this time, 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 spent lees are removed from the bottle, a touch of sugar is added to the wine before a permanent cork and cage are put in place.

## VINEYARD NOTES

Because of a mild winter in 2014, the growing season got underway earlier than normal. Consistent temperatures throughout the year helped the fruit reach maturity by August, prompting an early harvest. Because this vintage followed on the heels of two other successive quality vintages, 2014 fruit bestowed exemplary quality that was intensely fragrant and, dare we say, even more complex and structured than its predecessor.

## 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

2014 Sofia Méthode Champenoise offers an elegant fragrance of pears, apple blossoms and quince with and a delicate note of brioche. The palate is refined. Its light mousse and creamy texture works beautifully to lift and nuance the citrus fruits and apricot flavors, which finish with an ethereal note of honey and ginger.



<b>APPELLATION:</b>	Monterey County
<b>BLEND:</b>	70% Pinot Blanc, 15% Muscat, 15% Riesling
<b>ALCOHOL:</b>	11.5% by volume
<b>STYLE:</b>	Méthode Champenoise

