Minakelle



MIRABELLE BRUT '32ND BOTTLING' NORTH COAST, NV

WINERY

Mirabelle is Schramsberg's multi-vintage brut sparkling wine. Twenty years into building an outstanding range of vintage dated sparkling wines, the Davies family set out to master the non-vintage or "multi-vintage" traditional method technique. A few years of experimentation would ultimately lead to the successful launch of Mirabelle Brut and Mirabelle Brut Rosé in 1992.

WINE

Mirabelle is Schramsberg's multi-vintage brut sparkling wine, a style the winery initiated in the 1990's. Mirabelle Brut is a young, bright bubbly which features crisp acidity and vibrant green apple and citrus fruit from cool-climate Chardonnay, as well as body, mid-palate and richness of fruit flavor from Pinot Noir. Jamie Davies named the wine Mirabelle from the Latin word Mirabilis meaning "wonderous beauty."

VINEYARDS

The grapes for Mirabelle are grown in the cool-climate pockets of California's North Coast, including the Napa-Carneros, Sonoma Coast, Anderson Valley, and Marin County. The fruit is hand-picked in the early morning hours at optimal maturity.

WINEMAKING

Individual lot fermentations allow the winemakers to carefully select the components that make up the finished blend. After bottle fermentation and two years of aging en tirage, subsequent trials determine the ideal dosage to finish this brut style.

TASTING NOTES

"This Mirabelle Brut presents a medley of aromas, including orange zest, yellow apple, and seared grapefruit, which are intertwined with notes of lemon custard, sugar cookie, marzipan, and vanilla. On the palate, a bright entry of Meyer lemon and tangerine leads to a generous and juicy midpalate of key lime and candied apple, all leading to great length on the finish."

> — Winemakers Sean Thompson, Jessica Koga and Hugh Davies

VINEYARD

California Region:

Appellation: North Coast

Eco-Practices: Sustainable, Solar

Certifications: Napa Green

WINEMAKING

Varietals: 54% Chardonnay, 46% Pinot Noir

County

Composition: 48% Sonoma, 33% Napa

10% Mendocino, 9% Marin

Vintage Blend: 78% 2020, 22% aged

reserve lots

Tirage: Two years of aging en tirage

TECHNICAL DETAILS

Yeast: Individual

7.4 g/L

Alcohol: 12.5%

Residual Sugar: 9.0 g/L

Total Acidity: 3.18 pH: