

2014 SOFIA BLANC DE BLANCS

Sofia Blanc de Blancs is a delicate sparkling wine perfect for any celebration. Made from a blend of Pinot Blanc, Riesling and Muscat, this wine offers seductive flavors, fresh aromatics and light effervescence—all packaged with striking, feminine flair.

VINEYARD NOTES

2014 saw one of the earliest harvests in recent years, even in the Arroyo Seco where the temperatures are fairly cool. Premature budbreak in the spring speeded things along, and mild temperatures throughout the year coupled with continuing drought conditions in California, led to fruit reaching maturity early. As a result, we harvested our Blanc de Blancs grapes in August but the upside to these dry conditions was concentrated, highly aromatic fruit.

WINEMAKER'S NOTES

We typically pick our grapes at a lower brix (sugar level) to ensure that our sparkling wine has a low alcohol content. The fruit is whole-cluster pressed into stainless steel tanks for primary fermentation, and then blended before undergoing secondary fermentation using the Charmat method. By adding small amounts of Riesling into the blend, exotic notes of pineapple peak through, while the inclusion of Muscat contributes aromas of honeysuckle and apricots.

TASTING NOTES

Our 2014 Sofia Blanc de Blancs flaunts a beautiful fragrance of citrus, honey, pineapple and freesia, followed by delicate flavors of apricot, pear, and a hint of crisp minerals.

APPELLATION: Monterey County		
BLEND: 70% Pinot Blanc, 15% Riesling, 15% Muscat		
ALCOHOL:		12% by volume
STYLE:	С	ff-dry (I.4% residual sugar)



