

ANGELS & COWBOYS

BRUT



WINEMAKER NOTES

Our Angels & Cowboys Brut is crafted in the traditional Méthode Traditionnelle. This method consists of allowing a wine to go through a second fermentation inside the bottle which produces small, fine bubbles and a creamy mouthfeel.

Iconic Champagne varieties of Pinot Noir and Chardonnay were sourced from our favorite vineyards in Northern California, including Mendocino, Sonoma and Solano counties, to produce this delicate and complex Brut. Each exemplify the terroir of the region and contribute their unique flavor profiles and aromas to our blend.

After our wine completes 16-month en tirage (aging on the lees), a traditional dosage of liqueur d'expédition is added for balance and complexity. The base wine blend contains 24% reserve wines (from a perpetual reserve).

This Méthode Traditionnelle Brut exhibits attractive notes of golden delicious apple and citrus blossom. Fresh and zesty on the entry, the enduring bubbles release fragrant toasted brioche and roasted almond. A creamy finish completes the profile of this elegant blend.

TECHNICAL

56% Pinot Noir, 44% Chardonnay

TA: .617g/100 pH: 3.23 RS : 9 g/L ML: 1 ml/100ml

VA: 0.045 g/100ml Alc: 12%

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