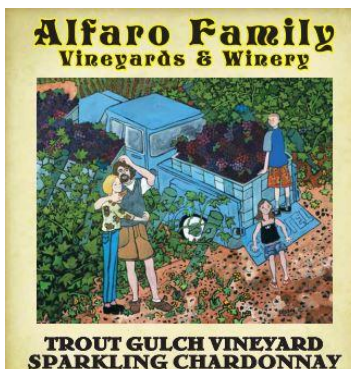


2024 “Trout Gulch Vineyard” Sparkling Chardonnay



The Vineyard:

Established in 1980, this 16 acre dry-farmed vineyard is nestled in the Santa Cruz Mountains near the coastal town of Aptos. Twelve acres are planted to the Wente clone of Chardonnay and four acres are planted to the Mt. Eden, Pommard and Martini clones of Pinot Noir. Its proximity to the sea (less than 4 miles inland) assures the grapes receive the cooling influence of the Monterey Bay, which is so desirable when crafting this premium wine.

Winemaking:

Our sparkling Chardonnay is made in the **Méthode Champenoise**, a style which originated in the Champagne region of France, and requires a secondary fermentation in the bottle. This secondary fermentation is accomplished by adding a mixture of sugar and yeast to still wine. The wine was then bottled and capped, with a bottle cap similar to ones found on beer bottles – not a cork. The yeast acted on the sugar and the resulting carbon dioxide remained trapped in the bottle. The wine was aged on its “lees” (spent yeast cells and other particles) while still in the bottle. At the end of this process the cap was removed, the yeast and other matter were disgorged, and the cap was replaced with the traditional cork with wire cage.

Our wine is made from 85% Chardonnay and 15% Pinot Noir. The grapes were picked on September 19, 2024; the wine was aged on its lees for 7 months before disgorgement.

The Wine: Delicate pale gold in color, this sparkler is zesty and dry with great acidity. Enhanced notes of fresh baked bread and crisp green apple make this a refreshing go-to wine, perfect as an aperitif, or paired with fish and seafood (especially lobster), poultry, pasta, risotto, egg dishes and anything spicy or salty.

Technical Data:

Production	150 cases	Release Date	Spring 2026
Alcohol	12% by vol.	Suggested Retail	\$55