

Mirabelle

MIRABELLE BRUT '34th 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.

WINE

Unlike our vintage bottlings, Mirabelle gains unique richness from blending additions of aged base wines, stored in barrels and tanks at the winery from prior vintages. These older lots add significant palate richness and aromatic complexity. Starting in 2022, the Mirabelle packaging started to designate the bottling number to give additional specificity to each bottling of Mirabelle, and to highlight the vintage which is primarily in the blend.

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.

WINEMAKING

The fruit is hand-picked in the early morning hours at optimal maturity. 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

"Our 34th Bottling of Mirabelle Brut offers aromas of yellow apple, apricot, and caramelized pineapple, with subtle hints of orange zest, vanilla and ginger. A fruitful entry welcomes vibrant flavors of meyer lemon, tangerine, and baked apple, leading to a bright center with crème brulee, shortbread cookie, and tangy citrus. The flavors linger with vibrant acidity, leading to a long refreshing finish."

— Winemakers Sean Thompson, Jessica Koga
and Hugh Davies



VINEYARD

Region:	California
Appellation:	North Coast
Eco-Practices:	Sustainable, Solar
Certifications:	Napa Green

WINEMAKING

Varietals:	66% Chardonnay, 34% Pinot Noir
County	
Composition:	55% Sonoma, 26% Napa 17% Mendocino, 2% Marin
Vintage Blend:	95% 2022, 5% aged reserve lots
Tirage:	Two years of aging en tirage

TECHNICAL DETAILS

Yeast:	Individual
Alcohol:	12.8%
Residual Sugar:	1.0 g/L
Total Acidity:	7.0 g/L
pH:	3.12

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com