

Mirabelle

MIRABELLE BRUT '33RD 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

"The 33rd Bottling of Mirabelle Brut offers aromas of nectarine, orange, and yellow apple, along with subtle hints of vanilla cookie and peach crumble. A juicy entry welcomes generous fruit of tangerine and cherry, leading to a bright center with notes of tropical fruit and marzipan. The flavors linger with a long finish and quenching acidity."

— Winemakers Sean Thompson, Jessica Koga
and Hugh Davies



VINEYARD

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

WINEMAKING

Varietals:	64% Chardonnay, 36% Pinot Noir
County Composition:	62% Sonoma, 24% Napa 7% Mendocino, 7% Marin
Vintage Blend:	85% 2021, 15% aged reserve lots
Tirage:	Two years of aging en tirage

TECHNICAL DETAILS

Yeast:	Individual
Alcohol:	12.5%
Residual Sugar:	10 g/L
Total Acidity:	7.2 g/L
pH:	3.20