Mirabelle



MIRABELLE BLANC DE BLANCS '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

Our Mirabelle Blanc de Blancs (white from whites) is made from Chardonnay, one of the classic three grape varietals used in champagne. This flavorful, bright bubbly exhibits the crisp acidity and vibrant apple/citrus fruit that is characteristic of cool-climate Chardonnay. The grapes are grown in the unique pockets of California's North Coast, including the Napa-Carneros, Sonoma Coast, Mendocino County, and Marin County. 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.

VINEYARDS

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WINEMAKING

After bottle fermentation and two years of aging en tirage, subsequent trials determine the ideal dosage to finish this lively, fruitful style.

TASTING NOTES

"Our 34th bottling of Mirabelle Blanc de Blancs opens up with aromas of green apple, lemon-lime zest, bosc pear and pineapple, which are complemented with notes of orange blossom, vanilla cookie and marzipan. A vibrant palate of tropical fruits, pear tart and honeycomb carries on with generous acidity tand a long, palate-cleansing finish."

— Winemakers Sean Thompson, Jessica Koga and Hugh Davies

VINEYARD

Region: California

Appellation: North Coast

Eco-Practices: Sustainable, Solar

Certifications: Napa Green

WINEMAKING

Varietals: 98% Chardonnay,

2% Pinot Noir

County

Composition: 40% Sonoma,

36% Mendocino, 24% Napa

Harvest Dates: August 4 – September 28,

2022

Tirage: Two years of aging en tirage

TECHNICAL DETAILS

Yeast: Individual

Barrel

Fermentation: 10%

Alcohol: 12.7% Residual Sugar: 8.0 g/L Total Acidity: 6.8 g/L

pH: 3.21

