



### **WINE STATISTICS**

<b>CUVEE:</b>	Carneros Pinot Noir 100% Ricci Vineyard "K Block"
<b>HARVEST DATE:</b>	August 29, 2009
<b>SUGAR AT HARVEST:</b>	19.3 degrees Brix
<b>FERMENTATION:</b>	3 days cold soak skin contact, then full "saignée" of tank with no pressing. Juice is then cold fermented in stainless steel tanks.
<b>TIRAGE AND DISGORGING:</b>	27 months <i>en tirage</i> (on the yeast); disgorged in June 2012
<b>ALCOHOL:</b>	12.0% by volume
<b>DOSAGE:</b>	0.45 g/100ml sugar dosage; total residual sugar = 0.48 g/100ml
<b>ACIDITY:</b>	TA = 0.54 g/100ml; pH = 3.74
<b>PRODUCTION:</b>	448 cases (12 x 750ml)
<b>RELEASE DATE:</b>	September 1st, 2012
<b>WINERY RETAIL:</b>	\$30 per 750ml bottle, upon release

### **WINEMAKER'S NOTES**

*In the tradition of Walter's home estate in Germany, we offer this **Sparkling Pinot Noir** as a celebration of the intense yet delicate flavors the Pinot Noir grape has to offer. During his childhood, Walter's father selected casks of his finest Pinot Noir to make into sparkling wine ("Spätburgunder Sekt"), choosing only the wines showing true varietal character. Our own "**Rouge de Noirs**" is handcrafted using traditional European methods of bottle fermentation and careful riddling. Delicate and dry like a fine Blanc de Noirs yet uniquely different, it has a richness, intensity of flavor and brilliant red color rarely found in a sparkling wine. "Rouge de Noirs" embodies the true essence of Pinot Noir – a wine we produce "for the love of it!"*