

# PATIANNA<sup>®</sup>

Organic Vineyards



## 2008 Brut Sparkling

Vineyard:	Patianna Estate, Certified Biodynamic by Demeter
Appellation:	Mendocino County, Hopland, CA.
Harvest:	Hand-picked and hand-sorted, September 25 <sup>th</sup> , 2008
Blend:	100% Chardonnay, Wente Clone
Fermentation:	100% stainless steel with selected yeast strains
Winemaking:	Fermented in stainless steel, without malolactic exposure or oak aging
Alcohol:	12.5%
Brix:	20.0
Total Acidity:	1.007 grams/100 ml
pH:	3.45
Bottled:	197 cases 12/750's on February 15, 2012
California retail:	\$39.99

Description: Light straw in color with a *mousse* of tiny bubbles. Fragrant aromas of green apple and a hint of caramel set the stage for the rich flavors and crisp finish. Aged three years on the yeast, this sparkling wine is refined and perfectly balanced. Our inaugural sparkling wine is a tribute to the late Mike Lee. Patianna's winemaker for six vintages, Mike was a dear friend for more than thirty years and a much-loved member of the Patianna family.

March 2012