

2007 SPARKLING PINOT NOIR

MÈTHODE CHAMPENOISE



“...HAS A PINK-SALMON COLOR & IS VERY CRISP WITH RASBERRY & GRAPE-FRUIT FLAVORS. ENDS WITH A CREAMINESS THAT SOFTENS THE PALATE”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

Our most coastal vineyard, Derbyshire, is located just 2 km from the Pacific Ocean and borders the Hearst Ranch where yields reach a mere 800 lbs per acre. This wine is 100% Pinot Noir from Dijon clones 115, 667, and 777. The grapes were picked early (20 brix) while the acids were still high and the grapes were whole-cluster pressed and then the juice was cold settled for 1 day prior to inoculating with DV-10 yeast. After primary fermentations, the base wine or cuvee was then bottled with yeast and a small amount of sugar (liqueur de tirage) and allowed to produce carbon dioxide in bottle through secondary fermentation (methode champenoise). We allowed this sparkling wine to be aged on lees in the cellar for 42 months to develop more complex aromas and flavors. We disgorged (by riddling) in January 2011. It is a process by which we remove the dead yeast cells (lees) from the wine while still maintaining the dissolved carbon dioxide gas. The dosage (base wine, sucrose, & sulfur dioxide) is then added for a Brut style sparkling wine which is defined as 0 to 12 grams of sugar per liter.

This sparkling wine has a pretty pink-salmon hue with hints of blood orange zest, almond skin & fresh bread dough. Delicate flavors of wild raspberry, grapefruit, and marzipan attack the palate. Vibrant and medium bodied, yet graceful and refined, ending with a distinct minerality. Drink now through 2050.

VINEYARD

Location: San Simeon

Soil: Sandstone over sandy loam, clay & soft sandstone

Year planted: 1998

Block: San Simeon 1 & 2

Clone/Rootstock: 115, 667, 777/101-14

WINEMAKING

Harvest date: 8/27/07

Varietal(s): 100% Pinot Noir

Oak: None

Fining: None

Filtration: crossflow

ANALYSIS

pH: 3.00

TA: 11.50 g/L

Alcohol: 12%

Aged: 42 months

Cases produced: 611

