



SPARKLING GRÜNER VELTLINER MÉTHODE CHAMPENOISE 2019 MONTEREY, CALIFORNIA



San Francisco Chronicle
WINE COMPETITION
LARGEST COMPETITION OF NORTH AMERICAN WINES
BEST OF CLASS
2022
AWARD WINNER

BEST OF CLASS*
*San Francisco Chronicle
Wine Competition
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**90 PTS
EDITOR'S CHOICE**
WINE ENTHUSIAST
2022

This Grüner Veltliner comes from the famed Rava Blackjack Vineyard in Monterey, which receives ample sunshine and cooling influences from its proximity to the Pacific Ocean. This block of Grüner Veltliner was planted under the direction of winemaker Randall Graham.

This wine was made in the same method, and with the same varietals, as traditional Champagne from France. Grüner Veltliner is the signature varietal of the finest sparkling wines made in and around Vienna and Budapest; our winemaker grew up in a winemaking family that hails from the latter.

TASTING NOTE

Aromas of asian pear, lemon pith, and a hint of skyr complement a thick mousée of pin-point tiny bubbles, and flavors of granny smith apple and shortbread.

TECHNICAL INFORMATION

100% GRÜNER VELTLINER
BOTTLE AGED 18 MONTHS
AFTER DISGORGEMENT

ALCOHOL 13.5%
PH 3.41
CO2 13.6 g/l
RS 11.2 g/L

404 CASES PRODUCED
**this wine was also bottled under
the Almost Famous label,
which received this award*