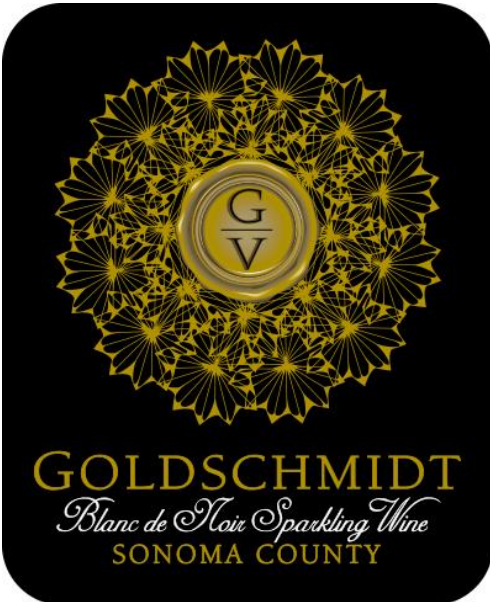


GOLDSCHMIDT

SONOMA COUNTY
BLANC de NOIR



TECHNICAL NOTES

Vintage: NV

Appellation: 100% Sonoma County

Varietal: 53% Chardonnay

39% Pinot Noir

8% Pinot Meunier

Tirage Bottled: February 2015

pH: 3.20

Dosage: 1.2

Alc %: 12.0

Cases Produced: 120

We make our sparkling wine not only to be lively and lifted in the nose but also to have complexity and longevity. The addition of Pinot Noir adds its characteristic tangy, red berry and orange flavors while the Chardonnay provides the main structure and liveliness. Producing white wine from a red grape is very difficult. We harvest in the cool morning and press very gently, balancing the bright fruit flavors with crisp acidity. By pressing this way we get less color and tannin. Barrel fermenting both the Chardonnay and the Pinot also adds more weight and body. Yeast contact in the bottle for two years brings all elements together with the yeast also providing its own elements of texture and creaminess. This wine will last up to 10 years under proper storage conditions.

Serve with soft cheeses—those with delicate flavors and smooth, creamy textures. In particular, try fresh, soft, and bloomy-rind cheeses made from cow's milk, like Brie, Camembert, Brillat-Savarin, triple crème, or Chaource. Try with macadamia nut-crusted halibut and pork tenderloin with fresh rosemary and lemon thyme.

TASTING NOTE:

Light copper-rose hues; Goldschmidt Blanc de Noir shows vibrant raspberry, bing cherry, and wild flower. A mix of zesty cherry, white peach, and fresh strawberry flavors mingle with medium-bodied bubbles to form a creamy palate. Subtle notes of honeysuckle linger in the finish.