



ROAD 13



2012 JACKPOT SPARKLING CHENIN BLANC

FIELD REPORT

2012 had a long growing season with cooler average temperatures, ultimately providing near perfect conditions for our old Chenin Blanc vines to mature the grapes for this Traditional Method Jackpot Sparkling wine.

WINEMAKER'S NOTES

Hand harvested, sorted and gently whole-cluster pressed at 19 Brix to preserve the natural acidity and fresh fruit aromas from the Chenin Blanc grapes. The slow, cool primary fermentation occurs in stainless steel tanks and aged on light lees for 6 months. The wine was stabilized and bottled "en tirage" for its secondary fermentation in the bottle. The wine was further aged on its lees for 8 years before final disgorging and labelling.

TASTING NOTES

On the nose, notes of green apple, Bosc pear, brioche and toasty pastry burst forth, making the wine come alive. This crisp and lively acidic wine is refreshing on the palate with hints of apple and pear, concluding with a long finish and persistent bubble. Beautifully balanced and luxurious is the intersection point for this traditional method of sparkling wine.

PERFECT PAIRINGS

Perfect accompaniment with raw oysters, Dungeness crab, lobster, eggs benedict, risotto dishes, sushi, lightly salted popcorn on movie-night, grilled asparagus with Hollandaise sauce, creme caramel and crème brûlée.

BLEND

100% CHENIN BLANC

CHEMISTRY

PH 2.96
ALC 12.5%

TA 8.0 G/L
RS 7.6 G/L

PRODUCTION

106 X 6 BOTTLE CASES
SKU 208772
1.5L SKU 155695