

BRICK & MORTAR NORTH COAST BRUT NATURE



Chardonnay and Pinot Noir. Dense bubbles. Red and yellow apple aromas intertwine with grapefruit zest, citrus blossom and toasted gingersnap. Lively and energetic. The palate is rich and powerful, with tightly wound flavors of strawberry and citrus and a rich core of acidity.

A blend of fruit from several high elevation and cool climate vineyard sites used for sparkling wine: Cougar Rock Vineyard on Atlas Peak, Manchester Ridge, Home Vineyard on Sonoma Coast and several sites within the Anderson Valley. Pinot Noir and Chardonnay were pressed into neutral barrel for aging, and after Tirage bottling, the wine aged on lees for 18 months. Zero dosage was added after disgorgement.

Old-world refinement. New-world roots. Founded in 2011, brick & mortar focuses on single-vineyard Chardonnay, Pinot Noir & Syrah from select high-elevation Napa, Sonoma & Mendocino vineyards. Their wines are elegant, balanced & food-friendly. Like the great European wineries, they believe that the best wines express a unique time & place. So they let each of their distinct vineyards speak for themselves, with minimal intervention. They pick early, ferment with native yeasts & use oak & sulfur judiciously, resulting in low-alcohol wines of grace & finesse.

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Tasting Note:

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Chardonnay & Pinot Noir. Dense bubbles; aromas of apple, grapefruit zest, citrus blossom & toasted gingersnap; lively & energetic; rich & powerful; flavors of strawberry & citrus & a rich core of acidity.

Shelf Talker:

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