



Paula Kornell

NAPA VALLEY BLANC DE NOIRS
MÉTHODE CHAMPENOISE

VINTAGE: 2019

VARIETAL COMPOSITION: 70% Pinot Noir, 30% Chardonnay

VINEYARD: Mitsuko's (Los Carneros AVA)

RS: 7 g/L

TA: 7.5 g/L

ALCOHOL: 12.5%

HARVEST DATE: September 5, 2019

BOTTLING DATE: February 1, 2020

DISGORGEMENT DATE: February 2, 2022

TASTING NOTES: Elegant streams of ultra-fine bubbles fill the glass, complimented by generous aromas of bright lemon, brioche, freshly cut hay, and a hint of strawberry and currant. The palate is crisp and vibrant, showcasing a concentration of flavors that range from ripe Meyer lemon, to white cherry, straight through to nectarine cobbler. The energetic and lively bubbles persist alongside the heightening complexity of aromas. With a barely perceptible dosage, the result is an evocative representation of the Carneros terroir.

SUGGESTED PAIRINGS: The Napa Valley Blanc de Noirs pairs beautifully with a diverse array of foods, including chicken paillard with arugula and shaved pecorino, grilled swordfish with green olive and tomato tapenade, or a goat cheese omelette.

SRP: \$50

