



Paula Kornell

NAPA VALLEY BLANC DE NOIRS
MÉTHODE CHAMPENOISE

VINTAGE: 2020

VARIETAL COMPOSITION: VINEYARD: 70% PINOT NOIR, 30% CHARDONNAY

RS: 7 g/L

TA: 7.5 g/L

ALCOHOL: 12.5%

HARVEST DATE: TBD

BOTTLING DATE: TBD

DISGORGEMENT DATE: TBD

TASTING NOTES:

CLEAR GOLDEN-PINK IN COLOR, THIS BLANC DE NOIRS IS BRIGHT AND GENEROUS IN GREEN APPLE, WHITE PEACH AND A TOUCH OF STRAWBERRY, WITH A COMPLEX, CREAMY PALATE OF REFINED TEXTURE AND LENGTH. A SHOWCASE OF CARNEROS TERROIR, IT SPEAKS ELEGANTLY OF PLACE AND WELL-GROWN GRAPES, EXHIBITING COOL-CLIMATE ACIDITY AND FINESSE AMIDST THE ART FORM OF VINTAGE-DESIGNATED BUBBLES.

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

