



north coast

sparkling wine

R & B Cellars Methode Champenoise "Chanson des Etoiles" North Coast

Appellation: North Coast

Composition: 60% Pinot Noir – Sonoma

40% Chardonnay – Sonoma,

Mendocino

Harvested: Late August 2011

Bottled: April 2012

Released: February 2013

Released: February 2013

Production: 200 cases

Vineyards

In keeping with the Methode Champenoise tradition of sourcing from numerous vineyards for the basic blend, we selected several vineyards for both the Pinot Noir and the Chardonnay from the North Coast appellation. The fruit was harvested in late August, while the grapes retained the bright acidity and slightly under-ripe character that is desirable for great sparkling wine.

Winemaking and Cellar Practices:

The Pinot Noir and the Chardonnay were fermented in separate lots and upon completion were blended together to create the base "assemblage". Secondary fermentation took place in the bottle and was on tirage for 10 months. After disgorgement, the final dosage was added and it was given its final cork and basket and laid down to rest.

Winemaker's Comments

Crisp and bright, with very fine bubbles – a classic Methode Champenoise, with just the right yeasty and creamy notes to be reminiscent of the finest champagnes from France. Perfect on it's own, or match with a myriad of lighter fare.

"Chanson des Etoiles" means "Song of the Stars". Indeed it is. Pop the cork and celebrate!