



Paula Kornell

CALIFORNIA BRUT
MÉTHODE CHAMPENOISE

VINTAGE: NV

VARIETAL COMPOSITION: 80% Chardonnay, 20% Pinot Noir

RS: 6.5 g/L

TA: 7.5 g/L

ALCOHOL: 12%

DISGORGEMENT DATE: March 26, 2021

GRAPE SOURCING: Fruit for this wine comes from certified sustainable vineyards in some of the coolest growing regions around California. The vineyards are managed by fifth-generation grape growers, and were awarded the California Green Medal Award for Sustainable Winegrowing in Business.

TASTING NOTES: This perfect introduction to Paula Kornell's sparkling wines has all the elegance, refinement, and freshness that one would expect from the best bubbles. Its racy acidity makes the wine lively and refreshing, while the small amount of residual sugar gives the wine weight and depth alongside the aromas of lemon pith, fresh peaches, just-ripe apricots, toast, acacia, and honeysuckle. Ideal for a Sunday afternoon in the garden, a weekend picnic, or at the beginning of a meal, this approachable, highly drinkable wine will satisfy all tastes.

ACCOLADES:

Ranked 5th in Top 100 Enthusiast Wines for 2020
94pts (Editor's Choice) Wine Enthusiast
90pts Wine Spectator

SRP: \$22

