



**LAETITIA**  
VINEYARD & WINERY



## NON-VINTAGE LAETITIA BRUT CUVÉE

### Technical Details:

**Appellation:** Arroyo Grande Valley

**Harvest Date:** 8/23-9/25

**Grape Composition:** Pinot Noir, Chardonnay & Pinot Blanc

**Brix at Harvest:** 19.5°

**Alcohol:** 12.5%

**pH:** 3.1

**TA:** 8.2 g/l

**Production:** 3,600 cases

**Growing Season:** Only four miles from the ocean, our hillsides receive a thin band of fog in the morning, intense sunshine during the day and coolness in the evening. This micro climate, coupled with extended growing seasons, high acidity and low pH, produces grapes with intense flavor and complexity. The well-drained soils yield small crops of great depth and varietal character.

**Vinification:** The Chardonnay, Pinot Noir and Pinot Blanc grapes were hand harvested, whole cluster pressed and tank fermented using champagne yeast. The wine is encouraged to undergo malolactic fermentation and then bottled in the springtime, implementing true Méthode Champenoise tradition. We target 24 months en tirage for our Brut Cuvée program. From bottling, to aging, riddling, disgorging and labeling, the sparkling wines are carefully moved by hand many times before they are ready to be released.

**Tasting Notes:** A classic blend of Chardonnay, Pinot Noir and Pinot Blanc, each varietal contributes its own special character to the finished cuvée. The result is a wine that is perfectly celebratory, crisp and suggestive, as only a sparkling wine can be. Warm biscuit dough, ripe apricots and summer cherries all show themselves in this irresistible sparkling wine.