



BLANC DE BLANC BRUT NATURAL

96 POINTS DOUBLE GOLD

Vintage & Appellation: Cuvée XXII (2022), Carneros

The Concept & Execution:

A classic Method Champenoise sparkling wine from Mitch Cosentino with 100% Chardonnay from the Gavolos Vineyard in the very cool southern area of the Carneros Appellation. This fruit was pressed early in the morning and then inoculated in a stainless tank for the initial fermentation. Once started, it was carefully racked into our proprietary French oak barrels (20% new) for barrel fermentation and stirring on the lees with no malolactic intervention. This lot was made to be very dry to showcase the natural fruit essence of these intense grapes. There was no finishing dosage and as a result, it is a Brut Natur (or Natural). This is very rare in the sparkling wine world.

The Results:

It is delightfully fresh, floral and youthful with a mineral note. From the nose through to the palate there is quince, green melon, lemon and a hint of bitter pear. The flavors are bright and balanced with a touch of creaminess in front of a crisp, clean finish.

What we have here is a sparkling wine that differs from many others, including Champagne. When we barrel fermented the chardonnay juice, we used chardonnay barrels that were designed for me over 30 years ago. They are a three forest, equally prescribed blend of Nevers, Allier, and Voges oak. 20% were new oak barrels and the balance were two-year old barrels. This allows us to stir the primary lees to gain more width and depth without adding an "oakiness" to the cuvee.

Mitch Cosentino, Winemaker

Alc.: 12.5% pH: 3.40 TA: 0.82% RS: 0.01% (very dry)

