

Scharffenberger Brut

THE FACTS

COUNTRY: USA - CA

REGION: Mendocino County

APPELLATION: Mendocino

CEPAGE: 60% Chardonnay, 40% Pinot Noir

WINEMAKING: Méthode traditionnelle process. 80% undergoes malolactic fermentation; 85% current vintage wine and 15% reserve wine.

AGING: 2 years on lees

ANNUAL PRODUCTION: 20,000 cases

THE STORY

The history of Scharffenberger Cellars begins in 1981 in the heart of California's Anderson Valley. Situated only miles from the coastal influences of the Pacific Ocean, Scharffenberger Cellars enjoys the deep soils and sunshine within the protected valley. Originally founded by John Scharffenberger, the company has undergone several transitions. With the many changes at Scharffenberger Cellars, what has remained consistent is the quality and the original philosophy behind the winemaking. Winemaker Jeffrey Jindra manages the winemaking program and works to preserve the glory of the original brand name.

PHILOSOPHY: Staying true to the original philosophy to create stellar quality, delicious sparkling wines that reflect the diversity of the premier Mendocino County viticultural appellation.

THE ADJECTIVES

OVERALL: Biscuity & Fruit-driven

AROMAS / FLAVORS: Freshly baked bread and pastry that enhances the more fruit forward style of the wine

MOUTHFEEL: Round & full-bodied wine

THE SELLING POINTS

Stellar quality, delicious sparkling wines

AWARDS: 91pts Wine & Spirits, 91pts Wine Enthusiast, 90pts Wine Spectator

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Fresh oysters, Frites



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