



2021 M Sparkling Tech Sheet

VINEYARD

Donnelly Creek Ranch, 'Elke Vineyard', Anderson Valley California

WINEMAKING

A heritage family vineyard, owned by the respected organic grower Mary Elke. Donnelly Creek Ranch became well known for outstanding Chardonnay and Pinot Noir that the family has grown for legendary producers such as Radio Coteau, Mumm, Roederer, Bouchaine and more. The cooler climate of Anderson Valley, roughly an hour and half north of Napa Valley is widely considered one of the best sites to source Chardonnay for sparkling wine!

3 tons of impeccable Chardonnay were carefully hand harvested at night to preserve delicate flavors, freshness and acidity and delivered to winery in the early hours of the morning for Meghan and Sparkling Winemaker Dan Person to press. As a veteran & expert of sparkling wine, Dan would be the first to tell you – the real beauty of Chardonnay only comes with time and proper aging for sparkling wine, so we set forth with fermentation occurring naturally in stainless steel tanks and then transferred the wine to barrel, where it aged for a year while gaining interest and complexity. Next in the process was the joyous task of adding the liqueur di tirage and bottling the wine to begin its journey to become a true Méthode Traditionnelle Sparkling wine where it would go through refermentation and the process of gaining its exquisite bubbles and deep, rich flavors. Again, delicious complexity only comes with time, so we allowed it to rest en tirage for two years, where finally we knew it was time to disgorge and add a minimal dosage of 7 grams per liter.

WINEMAKER AND PHILOSOPHY

This wine is a serenade song to love of true artistry in wine. Sommelier turned Vintner Meghan Vergara paired up with brilliant sparkling winemaker Dan Person currently of Carboniste and formerly of Schramsberg. True Méthode Traditionnelle sparkling wine is the pinnacle of fine winemaking and it is an absolute joy to present this to the world!

TASTING NOTES

M Sparkling has arrived!

Our beautiful Blanc de Blanc, Méthode Traditionnelle sparkling wine from a heritage vineyard in Anderson Valley is finally ready after 3 years aging & en tirage! We began with the dream of lifetime, impeccable Chardonnay from a beloved family vineyard, an incredible winemaker & sommelier and a goal to make a true Champagne style sparkling wine with the highest levels of craftsmanship and patience.

With enticing hues and the finest perlage, M Sparkling is a dance on the palate, with crisp bosc pear and citrus notes that make way to a lacey mid palate texture. The stunning layers of flavors from tirage bring a kiss of almond and brioche on the finish. Only 145 cases of this vintage gem produced.

An extraordinarily rare and exquisite offering. The work of years of hand craftsmanship by those most passionate in the wine trade.

TECHNICAL DATA

Varietal: 100% Chardonnay

Appellation: Anderson Valley AVA

Alcohol: 12.5%

Dosage: 7g/l

HARVEST DATA

Date: August 25th 2021

pH: 3.08

Total Acidity: 10.4 g/100ml

Brix at harvest: 19

No sulfur added during fermentation

RELEASE INFORMATION

Release Date: December 22nd 2023

Total Production: 145 cases

Retail: \$65.00/ 750 ml

A story of light and love of the wine businesses between dedicated and talented wine pros! For all of you M Rosé fans it's important to note that our own Vincent Traverso was a part of every step of this process in helping us source the fruit to overseeing the process to adding the most special finishing touches during disgorging and corking. We hope you enjoy!

