

PIPER SONOMA[®]

BRUT



For over thirty years, Piper Sonoma has crafted world-class sparkling wines from grapes ripened to perfection by the warm Sonoma sun.

APPELLATION
Sonoma County

GRAPES
60% Chardonnay, 25% Pinot Meunier and 15% Pinot Noir.

IN THE VINEYARDS
Cool climate fruit which retains excellent acid balance is harvested by hand in small containers.

AGING
On lees for at least 18 months.

PRODUCTION METHOD
Traditional method.

TASTING NOTES
Dry and smooth with a rich, creamy texture. Delicious on its own or the perfect foundation for memorable mimosas and other classic cocktails such as our signature Sonoma 75.

SONOMA 75
- 1½ ounces Rémy Martin[®] VSOP
- ½ ounce fresh lemon juice
- ¾ ounces simple syrup
- Lemon peel garnish
- Piper Sonoma Brut

Shake the Rémy Martin[®] VSOP, lemon juice and simple syrup well with ice, strain into a 7 ounce champagne flute and top with Piper Sonoma Brut. Garnish with lemon peel.

88

POINTS

WINE ENTHUSIAST
October 2011