



DOMAINE CARNEROS.

2017 Verméil Demi-Sec



BLEND

52% Estate Grown Pinot Noir
48% Estate Grown Chardonnay

ABOUT OUR VERMÉIL

Verméil (vehr-MAY) is a Demi-Sec, or lightly sweet sparkling wine. When sparkling Champagne was first created in the latter part of the 17th century, sugar was flooding into Europe from Brazil, the Caribbean, and eventually Louisiana. As sugar became widely available, sparkling Champagne became a sweet drink. Modern tastes have driven most fine sparkling wines to the dry side; however, an extra touch of dosage makes for a delightful experience.

HARVEST NOTES

In 2017, Carneros was gifted with its 3rd wettest winter in 125 years, refilling reservoirs and aquifers that had been depleted in the previous drought years. Happy vines developed healthy canopies which tempered the higher-than-average temperatures and brief heat spikes that characterized the growing season. Harvest began on August 7th, a fairly typical start date in Carneros. The resulting wines show beautiful depth, concentration, and freshness.

WINEMAKER'S TASTING NOTES

Staying true to form in honoring the 2017 vintage, our Verméil opens with aromas of honeysuckle, cherry blossom, tangerine, and apples that beckon on a delicate mousse of bubbles. Luscious flavors evoke notes of honey, baked apple, ginger, marmalade, and lychee filling the wine's long finish and approachable mid-palate.

SUGGESTED PAIRINGS

Our 2017 Verméil accompanies well for sweet desserts, such as Panna Cotta, and even savory entrees, or a classic fresh shellfish. This delicious wine may be appreciated with brunch, before dinner, or with entrees enhanced with fruit sauces or sweet reductions. Founding winemaker Eileen Crane loves pairing this wine with a rich poundcake.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.80g/100ml
Sugar (dosage): 2.5%

PRICE

\$39