



DOMAINE CARNEROS.

## 2018 Verméil Demi-Sec



### BLEND

54% Estate Grown Pinot Noir  
46% Estate Grown Chardonnay

### ABOUT OUR VERMÉIL

Verméil (vehr-MAY) is a Demi-Sec, or lightly sweet sparkling wine, named for the delicate technique of plating sterling silver with a thin layer of gold. 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 méthode traditionnelle sparkling wines to the dry side; however, in this wine, an extra touch of dosage makes for a delightful experience.

### HARVEST NOTES

2018 had the coolest temperatures we had seen since 2011, allowing an extended hang time for the fruit and longer flavor development. Additionally, replenished reservoirs and healthy vineyards from the abundant rains of the previous vintage allowed for a larger than normal crop. These elements translate to the perfect combination of a high-yield and high-quality vintage that winemakers dream about.

### WINEMAKER'S TASTING NOTES

Staying true to form in honoring the 2018 vintage, our Verméil opens with aromas of honeydew melon, honeysuckle, cherry blossom, and apple that beckon on a delicate mousse of bubbles. Luscious flavors evoke notes of honey, baked pear, lychee, and ginger filling the wine's long finish and approachable mid-palate.

### SUGGESTED PAIRINGS

Our 2018 Verméil accompanies well with sweet desserts, such as panna cotta, and even savory entrees like a spicy Thai dish. 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): 2.4%

### PRICE

\$39