



DOMAINE CARNEROS.

## 2021 Verméil Demi-Sec



### BLEND

55% Estate Grown Chardonnay  
45% Estate Grown Pinot Noir

### 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

The 2021 growing season commenced with an early bud break followed by unseasonably cool spring and early summer temperatures, which helped preserve vineyard health as we entered a second year of drought conditions. Summer temperatures were moderated by the marine layer which allowed the grapes to mature slowly and consistently and resulted in wonderful depth of flavor and concentration in the generous harvest.

### WINEMAKER'S TASTING NOTES

Our Verméil opens with aromas of pear, honeydew melon, white flowers, and a hint of lychee that beckon on a delicate mousse of bubbles. Luscious flavors evoke notes of nectarine, honeycomb, lemon custard, and ginger filling the wine's long finish.

### SUGGESTED PAIRINGS

Our 2021 Verméil is a great accompaniment to desserts, such as panna cotta or Pistachio ice cream, and even savory entrees like a spicy Thai dish or chicken tikka masala. This delicious wine pairs nicely with a peach burrata salad drizzled with honey and 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: 0.85g/100ml  
Sugar (dosage): 2.4%

### PRICE

\$42