

# PLATINUM

**94**  
points

2020 San Diego International  
Wine & Spirits Challenge

**GOLD**

**92**  
points

2020 Sunset International Wine  
Competition



## Blanc de Noirs

Fresh and full of vivid berry flavors, KORBEL Blanc de Noirs is the perfect summer California champagne. This KORBEL varietal uses Pinot Noir cuvées with remarkable raspberry and strawberry flavors and a delicate finish.

### APPELLATION

California

### FERMENTATION

100% Stainless Steel

### COMPOSITION

Pinot Noir, Gamay, Zinfandel, Sangiovese

### ACID/PH

7.8 grams per liter / 3.25

### ALCOHOL

12%

### DOSAGE

1.50%

### WINEMAKING

In California champagne styles, the term “Blanc de Noirs” means a white cuvée (blend) from black grapes. In reality, the color is a very light blush of pink and copper. We achieve this style by gently pressing whole, uncrushed clusters of red grapes with very light pressure. As the grapes are pressed, the skins split and let the juice flow out of the berry. The juice is a light green color at first, then starts to pick up some pink and copper hues as the pressing continues. When the color starts to become too dark, the pressing is stopped to maintain the delicate style we desire.

### ENJOY WITH

Mushrooms, truffles, strawberries, goat cheese

**Please celebrate responsibly.**