

MEIOMI

CRISP & LUSCIOUS

MÉTHODE CHAMPENOISE SPARKLING WINE

60% CHARDONNAY

Elegance and finesse

40% PINOT NOIR

Body, structure, and complexity

From the dense fog and brilliant sun, to the high winds, cool coastal air, and diverse terrain, the California Coast presents many challenges. And yet it's still one of the best winegrowing areas for producing world-class Chardonnay and Pinot Noir, the varietals used to craft Meiomi Sparkling wine. Each of the vineyards chosen for this wine offers the best expression of its respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

WINEMAKING

Coastal Chardonnay and Pinot Noir grapes were harvested in the cool evening or morning hours. Gentle pressing yielded a cuvée with brilliant clarity, light fruitiness, and keen acidity. Vineyard lots were fermented separately, and once the cold, primary fermentation was complete, assemblage of the blend took place. Meiomi uses the traditional French sparkling winemaking process, Méthode Champenoise, where the transformation from still to sparkling wine occurs entirely inside the bottle. After the first fermentation, yeast and sugars are added to start a second fermentation. The wine is bottled and aged en tirage, or on the yeast, before it is riddled and then disgorged. This centuries-old art is one of the most appreciated methods used in the making of the highest-quality sparkling wines.

TASTING NOTES

On the nose, aromas of green apple are laced with hints of ambrosia. Flavors of crunchy pears, zesty citrus, and honey layer over a slight yeastiness and a fresh minerality. Enjoy this sparkling wine with fresh oysters topped with a classic mignonette sauce, sushi, warm brie, or a fresh mixed berry tart.



APPELLATION North Coast, California

ALCOHOL 12%

TOTAL ACIDITY 7.0 g/L

RESIDUAL SUGAR 16.0 g/L

PH 3.17

GREAT TASTE LIVES HERE