

SAINT GREGORY

CUVEE 14 BRUT CUVEE ALEXANDRA Mendocino County

Background

This is our 3rd release of Saint Gregory Brut Sparkling and the third of three sparkling wines under the Saint Gregory brand from the 2014 vintage. My wife Trudi and I are great lovers of sparkling wine, especially French Champagne. As I began to formulate the recipe for our sparkling wines, I looked to not only the traditional methods of Champagne but also to sparkling wine from all over the world. To make our sparkling wine rich and unique we decided to barrel ferment the "base wine" similar to some of the greatest French Champagnes like Krug and Bollinger as well using Pinot Blanc like the great sparkling wines of northern Italy, like Ca del Bosco and Bella Vista.

Vineyards

The grapes for our Saint Gregory Brut come exclusively from our Nube Bianco Vineyard in the beautiful high elevation Potter Valley at the head waters of the Russian River in Mendocino County. 20% of this wine is Pinot Blanc, 8% is Pinot Noir, 40% is Pinot Gris and 7% is Pinot Meunier. The final 25% is a blend of 2010 Reserve wine aged in barrels for 4 years which is comprised of Pinot Blanc and Pinot Noir to give the base wine more complexity and richness.

Winemaking

All grapes were whole cluster pressed and 100% barrel fermented and sur-lie aged in neutral French Burgundy barrels for 8 months without malo-lactic fermentation. The wines were then blended, fined, filtered and cold stabilized. The wine was bottled with the addition of yeast and sugar with a crown cap and the bottles were laid to rest in metal bins for 9 years on their sides (tirage or also called Sur-latte). Here is where the second fermentation occurs which give sparkling wine its fascinating bubbles and its yeasty-toasty character.

Winemaker Comments

Our Saint Gregory Brut is not only a wonderful celebratory wine and aperitif, but also a great food wine because of its dryness and complexity pairing well with soft creamy cheeses, roasted chicken and number of seafood dishes, such as grilled halibut or smoked salmon with crème fraiche and caviar.

Winemaking Data

Harvest

Date: August 25th - September 7th

Fermentation & Aging

Fermentation: Average 8 day fermentation in neutral French oak barrels

Aging: 8 months in French Burgundy barrels then in tirage for 9 years

Wine

Blend: 20% Pinot Blanc
7% Pinot Meunier
8% Pinot Noir
40% Pinot Gris
25% Reserve Wine (29% PB, 71% PN)
Alcohol: 12.5%
Total Acidity: 10.1 g/L
pH: 2.80
Residual Sugar: 0.75 g/L (Brut)

For Additional Information

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Food Pairing:

Enjoy this special wine with soft creamy cheeses, roasted chicken, and seafood dishes like grilled halibut or smoked salmon with crème fraiche and caviar.