

Richard Grant



Chardonnay

CUVÉE BRUT

NORTH COAST SPARKLING WINE

Naturally Bottle Fermented

VINEYARD NOTES:

The climate where the grapes are sourced in the North Coast appellation, supplies fruit that is delicate in flavor and crisp with acidity. This combination is the precursor to crafting a superior sparkling wine.

WINEMAKER NOTES:

The stream of tiny bubbles indicates this sparkling wine was made using the classic bottle fermentation method. The aroma of apples coupled with a hint of yeast is complex and delicious. The finish is dry and tart — the signature character of a traditional Brut sparkling wine.

FOOD PAIRING SUGGESTIONS:

We firmly believe that the nature of a Brut sparkling wine lends itself to a wide variety of food pairings. We suggest that Richard Grant Brut Chardonnay not be limited to just aperitif status or special occasions. Instead, we recommend you make any occasion special by serving Richard Grant Brut Chardonnay before, during, and after a meal.

Alc: 11.53%

Glucose | Fructose: 7.80g/L

Total Acidity: 8.08g/L **pH:** 3.09

Blend: 97% Chardonnay

3% Proprietor's Blend

UPC: 0 81054 00618 7

