

SCULPTERRA

WINERY & SCULPTURE GARDEN

Sparkling



THE VINEYARD

Sculpterra Winery is proud to introduce our first ever sparkling wine! What a lovely wine it is; concentrated with bouquets of toasted hazelnut, even bread crust and a hint of classic stone fruits. The fruit comes from the coastal regions of Central California and consist of 100% French Colombard. The fruit is grown for sparkling wine production and the grapes are picked at precisely the right time with proper sugar and acid balance in the berries.

THE WINEMAKING

The wine is tank aged for just a few months, therefore creating very fresh flavors and resolved acidity. This sparkling is produced by Méthod Charmat, in which secondary fermentation occurs in stainless steel tanks and subsequently is bottled under proper pressure. The resulting wine is ready to drink upon bottling. Chill to 50 degrees for the best tasting experience!

THE TASTE

This wine's bright palate brings forth flavors of nectarine zest and ripe apple fill the sense as the bubbles protrude to the top of the glass. A lively lovely light taste and fresh acidity provide balance on the finish. Overall it's fresh and silky, the palate shows cherry and a subtle note of nectarine drop. It's an incredible value and perfect for your celebration!

- Paul Frankel (Winemaker)

THE FACTS

Varietal Composition: 100% French Colombard

Appellation: California

Finished Alcohol: 11%

Residual Sugar(G/F): 0.25 g/100ml

Total Acid: .60 g/100ml

pH: 3.50