



DOMAINE CARNEROS.

2022 Verméil Demi-Sec



BLEND

56% Estate Grown Pinot Noir
44% Estate Grown Chardonnay

ABOUT OUR VERMÉIL

Verméil (vehr-MAY) is a Demi-Sec, or lightly sweet sparkling wine, named for the delicate technique of plating sterling silver with a thin layer of gold. When sparkling champagne was first created in the latter part of the 17th century, sugar was flooding into Europe from Brazil, the Caribbean, and eventually Louisiana. As sugar became widely available, sparkling champagne became a sweet drink. Modern tastes have driven most fine méthode traditionnelle sparkling wines to the dry side; however, in this wine, an extra touch of dosage makes for a delightful experience.

HARVEST NOTES

An early winter downpour and spring rains filled our reservoirs after two consecutive drought years and contributed to healthy vines. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. We began harvest on August 3 and all the fruit for our sparkling wines was hand-picked and pressed by Labor Day. Slightly lower than average yields resulted in high-quality wines of great balance and depth of flavor with both power and finesse.

WINEMAKER'S TASTING NOTES

Our Verméil opens with aromas of pear, honeysuckle, and a hint of lychee that beckon on a delicate mousse of bubbles. Luscious flavors evoke notes of tangerine, honeycomb, lemon custard, and ginger filling the wine's rounded finish.

SUGGESTED PAIRINGS

Our 2022 Verméil is a great accompaniment to desserts, such as panna cotta or Pistachio ice cream, and even savory entrees like a spicy Thai green curry or chicken tikka masala. This delicious wine pairs nicely with a peach burrata salad drizzled with honey and may be appreciated with brunch, before dinner, or with entrees enhanced with fruit sauces or sweet reductions. Founding winemaker Eileen Crane loves pairing this wine with a rich poundcake.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 2.97
TA: 0.8g/100ml
Sugar (dosage): 2.4%

PRICE

\$42