



DOMAINE CARNEROS.

## 2020 Verméil Demi-Sec

### BLEND

57% Estate Grown Pinot Noir  
43% 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

The 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster, which allowed the vine to concentrate more of its resources towards each berry during development. Limited winter rainfall kept berries small while optimal temperatures throughout July and August ripened them beautifully. Harvest commenced on August 3rd and was one of the fastest in recent memory. All grapes destined for our sparkling wine were picked within 3 weeks, and by September 17th, our 34th harvest was complete.

### WINEMAKER'S TASTING NOTES

Staying true to form, our Verméil opens with aromas of apple, honeydew melon, white flowers, and a hint of lychee that beckon on a delicate mousse of bubbles. Luscious flavors evoke notes of nectarine, honeycomb, and ginger filling the wine's long finish and approachable mid-palate.

### SUGGESTED PAIRINGS

Our 2020 Verméil accompanies well with sweet desserts, such as panna cotta or Pistachio ice cream, and even savory entrees like a spicy Thai dish. 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: 3.1  
TA: 0.80g/100ml  
Sugar (dosage): 2.4%

### PRICE

\$42

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