



HACIENDA METHODE CHAMPENOISE BRUT CALIFORNIA

STATISTICS:

<i>Alcohol:</i>	11.5%	<i>Appellation:</i>	California
<i>Glucose/Fructose:</i>	15.0 g/L	<i>Winemakers:</i>	Bob Stashak
<i>T.A.:</i>	8.05 g/L	<i>UPC Code:</i>	0 81054 19425 9
<i>pH:</i>	3.25		
<i>Blend:</i>	86% Chardonnay, 8% Colombard 6% Mixed Whites		

WINEMAKER NOTES:

"Hacienda Brut Methode Champenoise is a straw-colored sparkling wine that has flavors of shortbread, fresh fruit, and buttery vanilla. These characters linger as the crisp finish refreshes the palate."

Bob Stashak, Winemaker

SUGGESTED FOOD PAIRINGS:

"This sparkling wine pairs well with caviar, appetizers, cheese (mild & strong), and shellfish."

Bob Stashak, Winemaker

ACCOLADE:

- 2009 *"Impressive sparkling wines; all extremely good values"* – **Beverage Industry News**



HACIENDA WINE CELLARS
CERES, CA
www.domainenapa.com