



## TASTING NOTES

I find layer upon layer in this wine. The aromas waft back and forth from bright citrus and floral tones to toasted bread and light butterscotch aromas. The mousse is fine and persistent and carries with it a very refreshing tone on the palate. The flavors tend more towards the crisp fruit and floral aspect of the wine, although in the finish you can find lingering flavors of baked bread and lightly caramelized nuts.

Winemaker, Chris Corley

## VINEYARDS, VINTAGE AND VINIFICATION

We make our sparkling wine the old-fashioned way. Literally. Everything is done by hand. Each vintage, we set aside a small amount of Chardonnay and Pinot Noir for sparkling wine. These grapes are whole cluster pressed, then barrel fermented in older neutral French oak barrels. The wines were aged in these older barrels for 6 months prior to being blended into our non-vintage cuvee. The rolling assemblage of these vintages each year keeps the wine developing consistently over the years.

## RESIDUAL SUGAR

Brut – 0.7 g/l

## Excellence

*Very few things in life are both of the moment and timeless; every time you open a Corley wine, you rediscover the original experience but with more understanding than before. ~The Corley Family*