



PARIS VALLEY ROAD  
ESTATE WINERY

# 2020 Sparkling



**Appellation:** Paso Robles, CA

**Winemaking:** Our 2020 Sparkling was aged on lees in tirage for about 12 months before disgorging. This shorter process highlights the fruit characteristics of our sparkling and provides just enough roundness in the mid-palate for a smooth finish. The dosage is not overly sweet, preserving the wine's freshness and keeping it bright across the palate.

**Tasting Notes:** The fine traces of exquisite beads streaming up the glass are instrumental in delivering the vibrance of acidity and silkiness of texture. This sparkling action, best observed in a tall crystal flute, suggests that the winemaker's hands at Méthode Traditionelle have done their magic. Notes of d'Anjou pears, Meyer lemons, green apples, apricots, and blanched almonds mingle. Whispers of jasmine, orange blossoms, and brioche delicately emerge as well. The finish is polished, kinetic, and satisfying, leaving one longing for another mesmerizing pour.

**Technical Notes:**

pH	3.05
Malolactic Fermentation	0%
Residual Sugar	.6 g/100mL
Total Acidity	1.06 g/100mL
Alcohol	12.1%

**Composition:** 66% Grenache Blanc, 23% Sauvignon Gris, 8% Verdejo, 3% Macabeo

**Bottling Date:** May 1, 2022

**Suggested Aging:** Enjoy now or cellar through 2025

**Chef's Food Pairings:** Raw Oysters with Mignonette. Triple Cream Brie. Ahi Tuna Niçoise Salad.

**Cases Produced:** 715

**Accolades:** 91 Points - James Suckling