

# SAINT GREGORY

## CUVÉE 14 BRUT ROSÉ CUVÉE TRUDI Mendocino County

### Background

This is our 9<sup>th</sup> release of three sparkling wines under the Saint Gregory brand. My wife Trudi and I are great lovers of sparkling wine, especially French Champagne. As I began to formulate the recipe for our sparkling wines I looked to not only the tradition of Champagne but also to the tradition of sparkling wine from all over the world. To make our sparkling wine rich and unique we decided to barrel ferment the “base wine” similar to some of the greatest French Champagnes like Krug and Bollinger and to use Pinot Blanc like the great sparkling wines in northern Italy like Ca del Bosco and Bella Vista.

### Vineyards

The grapes for our Saint Gregory Brut come exclusively from our Nube Bianco vineyard in the beautiful high elevation Potter Valley at the head waters of the Russian River in Mendocino County. We believe this is a truly unique and quality region for sparkling wines with its clay rich soils, high elevation, large differential in its day and night temperatures, and the late season ripening of its grapes. This wine is made up of 36 % Pinot Meunier, 36% Pinot Grigio, and 28% Pinot Noir.

### Winemaking

All grapes were whole cluster pressed and 100% barrel fermented and sur-lie aged in neutral French Burgundy barrels for 8 months without malo-lactic fermentation. The wines were then blended, fined, filtered and cold stabilized. The wine was bottled with the addition of yeast and sugar with a crown cap and the bottles were laid to rest in metal bins for 7 years on their sides (tirage or also called Sur-latte). Here is where the second fermentation occurs which give sparkling wine its fascinating bubbles and its yeasty-toasty character.

### Winemaker Comments

Our Saint Gregory Brut is not only a wonderful celebratory wine and aperitif, but also a great food wine because of its dryness. The extended time in bottle has created a wine with complex red fruits such as wild strawberries, yeasty-toasty notes, and a long, crisp finish complimented by lots of tiny bubbles.

### Winemaking Data

#### Harvest

Date: August 25<sup>th</sup> - September 7<sup>th</sup>

#### Fermentation & Aging

Fermentation: Average 8 day fermentation in neutral French oak barrels

Aging: 8 months in French Burgundy barrels then in tirage for 7 years

#### Wine

Blend: 36% Pinot Meunier  
28% Pinot Noir  
36% Pinot Grigio  
Alcohol: 12.7%  
Total Acidity: 9.6 g/L  
pH: 2.92  
Residual Sugar: 0.8 g/L

#### For Additional Information

Gregory Graziano c/o Graziano Family of Wines  
1170 Bel Arbres Road, Redwood Valley, CA 95470  
Telephone: (707) 485-9463

Email: [gregory@grazianofamilyofwines.com](mailto:gregory@grazianofamilyofwines.com) Web: [www.grazianofamilyofwines.com](http://www.grazianofamilyofwines.com)



### Food Pairing:

Enjoy this special wine with soft creamy cheeses, roasted chicken, and seafood dishes like grilled halibut or smoked salmon with crème fraiche and caviar.