



## 2015 Extra Brut Luxe Cuveé

### Winemaker Notes

This beautiful 2015 Methode Champenoise sparkling wine is a marriage of Chardonnay from Jim Pratt's Irwin Lane Vineyard and Inman Family's Olivet Grange Vineyard (OGV). This is the first sparkling that Inman has produced which is not 100% estate Pinot Noir. This classic blend of 28% Chardonnay and 72% Pinot Noir manages to be bright and crisp with lots of fresh apple, pear, and alpine strawberries while at the same time being rich and complex as a result of nearly four years aging on the yeast. The fermentation in the bottle finished with 0.081% residual sugar and no additional sugar was added as a dosage. The generous mousse is created by the very fine bead. This serious, vintage-dated sparkler is the perfect wine to celebrate with or to pair with caviar and blinis or smoked salmon and scrambled eggs.

**Appellation:** Russian River Valley, Sonoma County

**Fruit Source:** Olivet Grange Vineyard, Irwin Lane

### Tasting Notes

**Color & Mousse:** Pale Straw, Generous Mousse, Fine Bead

**Aroma:** Apple, pear, alpine strawberries

**Flavor:** Red and Golden Delicious Apple, citrus notes of clementine and orange blossom, finishes with bitter almond and freshly baked bread.

**Total Production:** 282 cases; 100 magnum bottles

VINTAGE  
2015

VARIETAL  
Pinot Noir 72%  
Chardonnay 28%

HARVEST DATE  
August 17, 2015

TA  
7.5

PH  
3.2

AGING  
100% Stainless Steel

BOTTLING/DISGORGING DATES  
AUGUST 12, 2019

RESIDUAL SUGAR  
0.081%

ALCOHOL  
13.0%

INMAN  
*Family*