



2018 Extra Brut Luxe Cuveé

This beautiful 2018 Methode Champenoise sparkling wine is a marriage of Chardonnay from Jim Pratt's Irwin Lane Vineyard and Pinot Noir and Pinot Gris from Inman Family's Olivet Grange Vineyard (OGV).

This delicious wine is a blend of 56% Chardonnay 27% Pinot Noir and 17% Pinot Gris. Pinot Gris is one of the seven varietal allowed in Champagne, and as the Inman family Estate vineyard has just under an acre of Pinot Gris, it seemed a natural choice to add some in the blend.

The Extra Brut Luxe Cuvée manages to be bright and crisp, with a delicate floral perfume, while at the same time, being layered and complex as a result of nearly 4 years aging on the lees and the addition of the Pinot Gris. The generous mousse is created by a very fine bead.

This serious vintage dated sparkler is the perfect wine to celebrate with or to pair with savory hors d'oeuvres such as potatoes with crème fraîche and caviar or Arancini or homemade cheese straws. Also, shellfish would be a perfect pairing.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Olivet Grange Vineyard, Irwin Lane

Tasting Notes

Color & Mousse: Pale straw, generous mousse, fine bead

Aroma: Honeysuckle, Jasmine, vanilla, Brioche, wet stones.

Flavor: Asian pear, gala apple, quince, honey, bitter almonds.

Total Production: 138 cases

VINTAGE
2018

VARIETAL
56% Chardonnay
27% Pinot Noir
17% Pinot Gris

HARVEST DATES
August 2018

BOTTLING DATES
Tirage:
February 11, 219

Disgorged:
January 31, 2023

RESIDUAL SUGAR
Dosage: 0.4%

ALCOHOL
13%

INMAN
Family