



## 2018 Sparkling Blanc de Blanc JULES DE BRUT San Luis Obispo County Spanish Springs Vineyard

**Jules de Brut** is a majestic and refined bottle of sparkling wine, where the celebration begins as you open the bottle. The idea behind this cuvee name is after Sofia's husband, John's middle name Jules, whom both are co-founders of Lightpost Winery. Christian Roguenant, celebrated Burgundian-born winemaker realized their goal to create an ultimate and perfect sparkling vintage. Christian has perfected his sparkling skills working for the best champagne and Sparkling producers over 3 decades.



### Tasting Notes

Bright and rich with sweet notes of brioche. The nose shows aromas of yellow apple, floral and citrus fruits that mingle with a slight buttery accent reminiscent of Chardonnay. The wine is clean and fresh with scintillating acidity with small but consistent fine bubbles. Citrus and green fruit lead on the palate, underpinned by pleasant minerality. This wine offers great length as well as being appreciated now. This cuvee will be reaching its peak in three to five years.

### Technical Description

Blend: 100% Spanish Springs vineyards - San Luis Obispo  
Soil type: very well drained site, a mix of sandy and light brown clay, facing south and located 2 miles from the Pismo Beach sandy beaches

80% base Chardonnay – Clone 76 with 4 canes to enhance crop size therefore lowering acidity and harvested at 19.5 Brix

20% base Pinot Noir – Clone 4 with a VSP trellising and harvested at 18.5 Brix

Alcohol: 12.50%

pH: 3.10

TA: 8.3 grams/L.

Malolactic: 50% completed

Residual sugar: 6 grams/L.

**Oak regiment:** 100 % older French oak barrels (4 years and older) for 10 months

**Aging potential:** 2030

**Cased produced:** 230

Must fermented with very low nutrients to enhance stressed fermentation therefore minerality

Yeast stirring in barrels and in bottles following secondary fermentation

Hand riddled for 8 weeks

Dosage is made 100% of 2019 Chardonnay (7 mls)

**Pairing suggestion:** marries beautifully with oysters dressed in lemon, sashimi, and sushi, sautéed scallops or grilled shellfish. It can also be enjoyed as the perfect aperitif.