



## 2018 Sparkling Rose LA GRANDE SOFI San Luis Obispo County Spanish Springs Vineyard

**La Grande Sofi** is absolutely committed to only creating vintage wines! The cuvee is named after winemaker/co-owner and Champagne lover Sofia Fedotova. It is the perfect embodiment of an act of creation that elevates the mind and enlightens the world of bubbles.

### Tasting Notes

Fresh and crisp, some doughy components, some citrus notes with lots of creamy texture. Very elegant nose with hints of apple and warm bread with a lush and velvety mouth feel which exhibits minerality and vanilla. A refreshing style, truly elegant sparkling with a pale salmon color yet made in a traditional French style from one of the most iconic coastal vineyards of the Central Coast located in Pismo Beach.

### Technical Description

Blend: 100% Spanish Springs vineyards – San Luis Obispo  
80% base Pinot Noir – Clone 4 with a VSP trellising – Harvested at 18.5 Brix  
5% Red Pinot Noir – Clone Swan – with a VSP trellising and harvested at 25.0 Brix  
15% base Chardonnay – Clone 76 with 4 canes to enhance crop size therefore lowering acidity and harvested at 19.5 Brix  
Soil type: very well drained, mix of sandy and light brown clay, facing south and located 2 miles from Pismo Beach

Alcohol: 12.50%  
pH: 3.14  
TA: 8.2 grams/L.  
Malolactic: 50% completed  
Residual sugar: 7 grams/L.

**Aging potential:** 2030

**Cases produced:** 330

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

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 (8 mls)

**Pairing suggestion:** pairs beautifully with seafood and fish such as oysters, scallops, salmon or sea bass. Poultry meats – roasted chicken, quail or foie gras. In addition one can pair with any doughy dishes such as soufflés, quiches and parmesan cheese. You can even include vegetables – leeks, truffles, mushrooms, herbs and spices including ginger, cumin and saffron.

