



K R A M E R
V I N E Y A R D S



2014 Brut

“Our Brut sparkling wine is a delightfully dry wine made from Pinot Noir, Pinot Meunier, and Chardonnay grown in our estate vineyard.”

Winemaking Notes

The grapes were harvested by hand and whole cluster pressed. The juice settled overnight, then was racked to a stainless tank for cool fermentation. When fermentation was complete, the wine aged on the fine lees until bottling the following winter. The wine was bottled under cap, and aged in tirage bins until it was disgorged in October 2016 and finished with 3 g/l dosage.

Technical Data

Appellation: Yamhill-Carlton
Blend: 65% Chardonnay, 20% Pinot Noir,
15% Pinot Meunier
Alcohol: 12.5%
pH: 2.99 TA: 8.6 g/l
Harvest: September 2014; 18.6-19.1° Brix
Residual Sugar: 3.4 g/l
Cases produced: 228

Tasting Notes

Expressive, fresh fruity aromas, including apple, pear, and lemon, with a hint clover honey. Citrusy on the palate, with a fine bead and crisp, balanced acidity, delicate complexity and depth, and finishing with wet stone and lime. Serve ice cold with appetizers, caviar, quiche, fried food, lobster, oysters, popcorn, salmon or sushi.

MSRP: \$30