



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



2015 Brut

“Our traditional method sparkling wines are blends of Chardonnay, Pinot Noir, and Pinot Meunier 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 September 2017 and finished with 3 g/l dosage.

Technical Data

Appellation: Yamhill-Carlton
Blend: 44% Chardonnay, 34% Pinot Noir, 22% Pinot Meunier
Alcohol: 12.5%
pH: 2.99 TA: 8.6 g/l
Harvest: September 2015; 18.6-19.1° Brix
Residual Sugar: 3 g/l
Cases produced: 291

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: \$36