FOLEY
FAMILY

2021 BRUT

STA. RITA HILLS | MÉTHODE CHAMPENOISE

VINTAGE

The 2021 vintage was marked by a cooler and longer growing season, which provided fruit of wonderful concentration. The moderate weather throughout the year in the Sta. Rita Hills provided incredible fruit quality and balanced acid levels.

VINEYARD

Located in the Santa Rita Hills AVA of Santa Barbara County, the stunning hillsides of the Rancho Santa Rosa Vineyard features vines that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. The vineyard is farmed with the painstaking care and attention usually associated with much smaller properties. In fact, this vineyard was originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock and clone.

METHOD

The best sparkling wines in the world are made by méthode champenoise. This classic method requires a secondary fermentation to occur in the bottle, which is accomplished by adding a mixture of sugar and yeast, called the liqueur de tirage, to the still wine. Once the addition is made, the wine is then bottled and capped, with a crown cap similar to ones found on beer bottles. The process of secondary fermentation results in carbon dioxide being trapped in the bottle, which we commonly know as carbonation. High-end sparkling wines are typically left on their yeast (en tirage) for several months up to several years. At the end of this process, the bottles are rotated neck down, riddled, then the crown cap is removed (disgorging). After final dosage is added, the finished sparkling wine is then labeled, corked, and caged.

PROFILE

The 2021 Brut sparkling opens with aromas of toasted brioche, hazelnut, and lemon curd. On the palate, crisp mineral acidity and notes of lemon fruit lead to delicous toasted almond meringue flavors on the finish.



Composition 51% Pinot Noir, 49% Chardonnay

Aging 12 months in French oak, 5% new + 32 months en tirage

TA 10.1 g/L | **pH** 2.94 | **Alcohol** 12.5%

Production 1,523 cases bottled January 22, 2025