

PALI WINE CO

‘Pali Vineyard’ Sparkling White Wine

About our ‘Pali Vineyard’ Sparkling White Wine : Our non-vintage white sparkling wine is carefully crafted using the traditional Champagne method, known as *méthode champenoise*. We source Pinot Noir and Chardonnay grapes from our prestigious estate vineyard in the Sta. Rita Hills appellation and blend three different vintages from 2018 to 2020 to create a truly exceptional wine.

Our winemaker hand-selects only the best barrels of Pinot Noir and Chardonnay grapes, with some barrels aged for up to three years prior to the second fermentation in the bottle. After blending, the wine is bottled with yeast and sugar to allow for a secondary fermentation, which creates the signature bubbles of a sparkling wine. After six months of bottle conditioning, the wine is disgorged and sealed.

Our sparkling wine is finished with no dosage, resulting in a completely dry and crisp finish that boasts natural purity. It is aged entirely in neutral oak barrels for 1.5 to 3 years, imparting elegant complexity and structure. With a blend of 57% Chardonnay and 43% Pinot Noir, this non-vintage white sparkling wine reflects our commitment to producing the finest and most luxurious wines.

Tasting Notes : Our non-vintage white sparkling wine is a pale, straw-colored wine that sparkles with fine bubbles. The aroma of the wine is a delightful mix of citrus and floral notes, with hints of green apple and brioche. On the palate, the wine is crisp and refreshing, with flavors of lemon, pear, and honeysuckle, balanced by a minerality that adds complexity to the wine. The finish is dry and clean, leaving a subtle hint of almond on the tongue.

ABV : 11.5%

AVA : Sta. Rita Hills

Total Production : 150 cases

