

TOTT'S

PREMIUM CUVÉE

Tott's is an enjoyable, celebratory California champagne that is more approachable than exceptionally dry traditional champagne.

Tott's is sweeter, softer and more quaffable than traditional champagne. With the taste of a premium sparkling wine, Tott's is recognized as a real value at its price point.

Tasting Notes

Tott's Brut is a semi-sweet sparkling wine with soft balanced acidity that is approachable and easy to enjoy.

With layers of fresh green apple and pear and quince aromas, Tott's has a bright effervesce with soft sparkling bubbles.

Technical Details

- Alcohol: 9.6%
- Acidity: 0.6g/100mL
- pH: 3.1
- RS: 2.3g/100mL



Segura Viudas

BRUT TASTING NOTES

Segura Viudas hand crafts distinctive, artisan méthode champenoise sparkling wines according to Cava traditions begun over 100 years ago. Steeped in rich Spanish heritage and situated on an estate that dates to the 11th century, Segura Viudas draws on this legacy, blending it with modern winemaking to create sophisticated yet approachable Cavas. The Segura Viudas wines come from the renowned Penedès region of Spain just outside of Barcelona. Extraordinary wines built for everyday consumption, our flagship line includes Brut and Extra Dry, fruity and aromatic cuvées resulting from an elevated percentage of Macabeo, and the dry, berry-driven Brut Rosé.

TASTING NOTES

Aromas are of white fruits, citrus, tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavor, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

FOOD PAIRINGS

Brut Reserva is ideal to start a meal, or a loyal companion to pasta dishes. It can be served with soft cheeses like Brie, pizza, grilled chicken or prawns.

WINEMAKING

- From grape to glass it takes two years to make a bottle of the Brut Reserva.
- The predominance of the Macabeo grape creates the balanced acidity and fruity characteristics responsible for its finesse and elegance.
- The grapes used to produce Brut Reserva come from a great diversity of vineyards in the region. We use the individuality of each area to create a balanced and complex Cava.
- The grapes are whole cluster pressed to retain their fruit and prevent oxidation.
- The grape juice is allowed to settle for 24 hours which achieves a fruitier and more elegant wine.
- The first and second fermentations are carried out using our own selected yeast strains. These yeasts give structure, softness on the palate and more complex aromas.
- The blend is composed of 12 different base wines.
- The wine is aged on its lees in underground caves for over 15 months.

BLEND

50% Macabeo
35% Parellada
15% Xarello

ANALYSIS

pH 2.95
Total Acidity 3.95 g/liter
Alcohol 11.5%



For more information, recipes and tips, visit www.seguraviudasusa.com.

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DOMAINE STE
MICHELLE
SPARKLING

BRUT
COLUMBIA VALLEY



WINEMAKER'S NOTES

“Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.”

— Paula Eakin, *Winemaker*

THE VINEYARDS

- ◆ Sourced from premium grapes in Washington state's Columbia Valley.
- ◆ Columbia Valley vineyards sit at a northerly latitude, similar to France's renowned Champagne district, giving the region two additional hours of sunlight during the peak of the growing season.
- ◆ The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

IN THE CELLAR

- ◆ Primary fermentation lasts roughly 2-3 weeks, and individual lots are kept separate until blending.
- ◆ Winemaker Paula Eakin samples several lots of base wine and eventually creates the *cuvée* based on aroma and flavor. Varietals like Chardonnay, Pinot Noir, and Pinot Meunier are selected from more than one vintage, create a consistent style.
- ◆ *Méthode Champenoise*: the assemblage is then bottled with a small amount of *liqueur de tirage* which triggers secondary fermentation and the wine is aged *sur lie* for extended time.
- ◆ A sweet liquid dosage is added to the bottle balancing the delicate, natural high fruit acids and viscosity, giving the Brut its unique style.



PAIRING SUGGESTIONS

A perfect brunch companion, or serve with salty appetizers like fresh-popped popcorn, seasoned crackers or chips. A delicious pairing with sushi rolls or sashimi.

TECHNICAL DATA

Non-vintage
Alcohol: 11.5%
Total Acidity: 0.62g/100mL
pH: 3.41
Residual Sugar: 1.28g/100mL



LAMARCA PROSECCO

La Marca® Prosecco

Founded more than 40 years ago, La Marca is a cooperative representing 5,000 local winegrowers who farm more than 17,000 acres in the Veneto region of northern Italy. La Marca Prosecco elevates the everyday with a crisp, refreshing style and a delicate, floral palate. Made from the expressive Glera grape — found in the hillside vineyards of Italy's Prosecco capital, Treviso — La Marca Prosecco is an elegant, luxurious sparkling wine that pairs beautifully with a variety of foods.

About the Wine:

Our delicate La Marca Prosecco has a pale, golden straw color and sparkles with lively effervescence. Opening with aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.

Winemaking Notes:

The grapes for La Marca Prosecco were selected with great care from small vineyards throughout the Prosecco DOC. After harvest, the grapes were crushed and then pressed in gentle membrane presses. The juice was allowed to cold settle before initial fermentation in upright stainless steel tanks at a maximum temperature of 65°F. The still wine was aged on its lees prior to secondary fermentation.

Recommended Cuisine:

La Marca Prosecco has the charm to stand alone as an aperitif, but it also has the body and the acidity to pair well with a range of foods, from seafood and mild cheeses to rich pasta dishes and decadent desserts.

La Marca adds sparkle to bubbly brunch bites, like classic eggs benedict, chorizo chilaquiles or chicken and waffles. For a crisp and vibrant dinner party, pair Prosecco alongside fresh-caught crab or fish tacos with endive slaw, goat cheese flatbread pizza or roasted chicken with creamy lemon La Marca sauce.

Varietal Content:	Glera
Varietal Origin:	Prosecco DOC
Alcohol:	11.29%
Titrateable Acidity:	0.56 g/100ml
Residual Sugar:	1.70 g/100ml
pH:	3.21



CHANDON

BRUT



COMPOSITION

Chardonnay, Pinot Noir,
Pinot Meunier

In keeping with the style established when the winery was founded, Chandon Brut Classic captures the expression of California's vineyards. Its crisp and fresh flavor profile relies on a blend of the three traditional grape varieties used in Champagne — Chardonnay, Pinot Noir and Pinot Meunier — and adds a celebratory note to any occasion.

VINEYARDS

We source grapes from multiple cool-climate sites to maintain our French heritage by using traditional Champagne varieties, Chardonnay, Pinot Noir and Pinot Meunier, in its cuvées.

VINTAGE CONDITIONS

Chandon non-vintage sparkling wines are made with lots of wines from multiple vintages.

VINIFICATION

Grapes were gently pressed, fermented into wine, blended and bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging, the wine is clarified by riddling, a process which moves the yeast sediment to the neck of the bottle. The necks are frozen, and the yeast is expelled in a process called disgorgement. To balance the acidity before applying the cork, each bottle is topped off with a small amount of liqueur, sugar dissolved in reserve wine, also known as the dosage. The wine is then aged at least six additional months before release.

TASTING NOTES

Brut Classic consistently expresses our signature flavor profile of apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.

FOOD PAIRING

We recommend serving Brut Classic when eating salty, creamy, or nutty foods such as Caesar salad, fried calamari, oysters, or fresh sashimi and sushi.

SERVING AND CELLARING

We recommend serving our sparkling wine chilled. To do so quickly, fill an ice bucket with ice and water and then immerse the bottle for 20 to 30 minutes. Our Brut Classic is ready to be enjoyed now.

ChandonUSA



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ARGYLE

Vintage Brut | 2014

Willamette Valley AVA

TASTING NOTES

The 2014 sparkling wine vintage in the Willamette Valley was pristine, showcasing the enticing generosity and focused definition the region has to offer. The Pinot Noir-dominated blend provides impressive red-fruited dimension to the ripe pear, fig and roast hazelnut. The middle palate is invigorated with dynamic acid backbone and edgy minerality, bringing balance and concentration to the long finish.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors.

The summer was quite warm, seeing a near record number of 90°+ days. The Pinot Noir harvest started in the Dundee Hills on September 10th and finished nearly one month later in the upper elevations of the Eola-Amity Hills on October 7th.

VINIFICATION NOTES

COMPOSITION	65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier
HARVESTED	Sept. 5-18, 2014
BRIX AT HARVEST	19.5
ALCOHOL % by Vol.	12.5%
BARREL AGING	90% Stainless Steel, 10% Neutral Oak
DOSAGE	8 g/L
WINEMAKER	NATE KLOSTERMANN
DISGORGED ON DEMAND	



ARGYLEWINERY.COM/WINEINFO



Traditionally, the proportion of each grape variety used is 50 to 55% Pinot Noir, 15 to 20% Meunier and 28 to 33% Chardonnay. These figures vary slightly from year to year according to conditions.

Cellar Master Dominique Demarville has to achieve the consistency that makes Yellow Label so immediately recognizable, so utterly reliable both in terms of quality, color and bouquet.

He will draw on priceless reserve wines for the blend: from 30 to 45% to ensure the continuity of the House's style. All wines are kept separately to preserve the unique qualities of their vineyard and / or vintage.



TASTING NOTES

“ Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal. ”

WINE SPECTATOR DECEMBER 2012

AROMAS

Yellow and white fruits

Vanilla

Toasty (Brioche)

YELLOW LABEL BRUT CHAMPAGNE



Dom Pérignon

VINTAGE

HARMONY ACHIEVED

Dom Pérignon is vintage champagne only. Each vintage is a creation, singular and unique, that expresses both the character of the year, and the character of Dom Pérignon.

After at least eight years of elaboration in the cellars, the wine embodies the perfect balance of Dom Pérignon, the Plénitude of harmony.



2008: A CHAMPAGNE MIRACLE

2008 was dominated by grey, overcast skies – an exception in a decade characterized by bold, generous sunshine. Just when the harvest was getting underway, the weather conditions were finally perfect: blue skies and prolonged north-northeasterly winds. The grapes were riper than anyone dared hope, and had truly outstanding balance. The vines were in perfect health.

To the bracing acidity, concision and aromatic purity expected of the 2008 vintage, Dom Pérignon adds depth, density and complexity. The light is warmer and less harsh.