



## *Sparkelle Sparkling Almond*

California Sparkling Wine with Almond Flavor

*Sparkelle*

### TASTING NOTES

Sparkelle Sparkling Almond has a beautiful soft almond color that is accentuated by tiny bubbles. Enticing aromas of marzipan and vanilla wafers are followed by hints of toasted almonds. Slightly fruity, with a nice, natural tangy finish, this festive sparkling wine pairs well with roasted nuts, soft white cheeses on baguette, fruit salad, and pound cake or fruit pastries. Sip ice cold in a tall fluted glass or use it as a mixer in any of your favorite cocktails.

### HARVEST

Composed entirely of French Colombard, an offspring of the Chenin Blanc grape, Sparkelle Sparkling Almond wine is produced in the *Méthod Charmat*, in which a cold secondary fermentation occurs in stainless tanks and then bottled under pressure. The grapes for our Sparkelle wines are grown in the fertile San Joaquin Valley. The soil composition of the vineyards consists of rich loam with alluvial deposits from granite sources of the Sierra Nevada that aids the vineyards in drainage.

French Colombard is the second most widely planted wine grape in California; it is known for its ability to retain a natural crispness with full but neutral flavors. It is a singular grape that has purity in the fruit flavors, and provides a viticultural canvas for skilled winemakers to work with in creating cuvées for sparkling wines, which lends itself to natural fruit flavorings that Sparkelle is renowned for.

### TECHNICAL DATA

Alc. By Vol.:	11%
Residual Sugar:	2.8 g/L
Total Acidity:	0.6 g/100 ml

