



Sparkelle Sparkling Pomegranate

California Sparkling Wine with Pomegranate Flavor

Sparkelle

TASTING NOTES

A rich, vibrant garnet color, Sparkelle Pomegranate is fresh and enticing. Distinctive aromas of juicy pomegranates, pippin apples, and red currants are followed by a hint of spicy vanilla. On the palate, Sparkelle Pomegranate bursts with sophisticated flavors ranging from pomegranate juice and red raspberries to green apple candy, followed by a delightful, lingering finish. Balanced with natural acidity, Sparkelle Pomegranate is the obvious choice for any celebrations or as a cocktail mixer in your favorite libation. Enjoy!

HARVEST

Composed entirely of French Colombard, an offspring of the Chenin Blanc grape, Sparkelle Sparkling Pomegranate 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 vinicultural 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

