

Saint Gregory

Mendocino Brut Sparkling Wine



WINERY:	Greg Graziano is the grandson of an Italian immigrant grape grower and winemaker. His father continued the tradition which Greg continues. With training and experience in a number of California wineries, Greg and wife Trudi founded the Graziano Family of wines in 1988. Initially focusing on Tuscan and Burgundian varietals under the Monte Volpe and St Gregory labels, in 2001 they began making Mendocino wines under the Graziano label and Piedmontian wines under the Enotria label.
THE WINE:	The Saint Gregory Brut Rose "Cuvee Trudi" Cuvee #11 - This is the second release of three sparkling wines produced from the 2011 vintage under the Saint Gregory brand. 75% Pinot Noir and 25% Chardonnay. They barrel fermented the base wine similar to the great French champagnes. The wine was bottled with the addition of yeast and sugar with a crown cap and the bottles were laid to rest in metal bins for an amazing five and a half years on their sides, called tirage. The Saint Gregory Brut Rose is not only a wonderful celebratory wine and aperitif, but also a great food wine because of its dryness, pairing well with soft creamy cheeses, roasted chicken and a number of seafood dishes.
BLEND:	75% Pinot Noir, 25% Chardonnay
WINE MAKING:	All the grapes were whole cluster pressed and 100% barrel fermented and sur-lie aged in neutral French Burgundy barrels for 5 months without malo-lactic fermentation. The wines were then blended, fined, filtered and cold stabilized. The wine was then bottled with the addition of yeast and sugar with a crown cap and the bottles were laid to rest in metal bins for two and a half years on their sides (tirage), also called Sur-latte. Here is where the second fermentation occurs which give sparkling wine its fascinating bubbles and its yeasty-toasty character. The longer the yeast are in the bottles the more they break down (autolysis) and the more yeasty, toasty character they give the wine. Also, this extended aging gives the wine extremely fine and persistent bubbles.
PRODUCTION	215 cases
ANALYSIS	Alcohol 12.5% 1.04 gm/100ml. pH 2.81, R.S. 1.0% (brut)

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