



DOMAINE
Meriwether
OREGON SPARKLING WINE

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NV Cuvée Discovery

In keeping with the finest traditions of a Champagne producer, we present this Discovery Brut as a non vintage Cuvée. This allows us blending options from various vintages as well as the incorporation of some reserve wines for added character and an element of age to the finished wine. Made from the tailles pressing of the fruit, our winemaker again uses a predominance of Pinot Noir in the final blend. This wine is a true representation of what can happen when “old world” meets “new”... classic French Champagne protocols with Willamette Valley fruit.

BLEND: Pinot Noir 60%, Chardonnay 40%

PRESSING: This wine is made from the second pressing, processed in individual lots

FERMENTATION: Fermented in small lots in barrel.

AGING: After bottling, this Cuvée undergoes a minimum of 3 years on the yeast

DOSAGE: Moderate, 8 gr/L

WINEMAKER'S NOTES: “Straw colored, abundant foam and impressive crown. The addition of reserve wines is evident in a nice nutty element to the wine. Aromas of toasted spice give way to almond and pear. Fresh and clean on the palate with fine fruit expression, lively acids & a creamy texture. Good Pinot presence.”

SERVING SUGGESTIONS: This wine that will add an element of festiveness to any gathering. Perfect for a celebratory toast, this Cuvée is equally happy alongside food. The blend of Pinot Noir and Chardonnay make this a versatile accompaniment to any menu. Holds up particularly well with grilled or spicy selections.