

# *N*AKED *W*INERY *W*INE *R*ELLEASE

## Pounce Sparkling Wine

**Varietal:** 53% Chardonnay, 39% Pinot Noir, 8% Pinot Meunier

**AVA:** North Coast

**Alcohol:** 12.5%

**TA:** 7.5 g/l

**Ph:** 3.18

**RS:** 1.3%

**Cases Produced:** 570 cases

**Suggested Retail:** \$55

**Release Date:** September 2016

**Tasting Notes:** This extra dry sparkling wine is crafted in the traditional champenoise method, resulting in a creamy flavor due to the aging on the yeast lees. Ripe autumn peach gives way to hints of white pear with slight floral notes reflecting the Pinot Meunier in this refreshing Champagne.

**Food Pairings:** Dungeness crab eggs benedict with a creamy Hollandaise sauce.

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