



TOAD HOLLOW

Le Propriétaire Methode Ancestrale Sparkling Wine

Le Propriétaire is a crisp and fruity sparkling wine with low alcohol (6%) and a delicate sweetness. The taste is very crisp and fruity due to a balance of good acidity. It sparkles with a delicate natural sweetness.

Soil Type:

Heavy clay.

Climate:

Oceanic - tempered by the Mediterranean.

Harvest:

Hand picked in late fall.

Vinification:

The entire harvest is pneumatically pressed. The juice is clarified by cold treatment and the must is then fermented until only 100 g./L. of sugar remains. At this point fermentation is halted by drawing off the juice and putting it through several filtration processes. The partially fermented must is then bottled and a second commences due to an increase in the surrounding temperature. Once a perfect balance of pressure, alcohol, and sugar is achieved the fermentation is stopped completely by another cold treatment and the bottles are disgorged.

Color:

Pale yellow. New technology and treatments have enabled us to produce a clear wine while still embracing the original Méthode Ancestrale (though occasionally some natural sediment may appear).

Nose:

Reinette apples and pears.

Taste:

Fresh pears and green apples.

Tips:

Serve cool as you would a Champagne. Serve as an apéritif or as a dessert wine. We suggest fresh fruit, flan, or light tarts. A great palate cleanser at a formal dinner or a perfect summer sipper. Truly refreshing at any time of the day.

Analysis:

Acidity: 4.5 g./L.

Residual Sugar: 7.0% by volume.

Alcohol: 6.0% by volume.



Toad Hollow Vineyards

P.O. Box 876

Healdsburg, California 95448

Tel: 707.431.1441 / Fax: 707.431.0811 / info@toadhollow.com