WINDSOR



Brut North Coast

PLATINUM SERIES

Fresh yellow delicious apple, Asian pear, and citrus flower aromas. The aroma is followed in the mouth with tiny bubbles that create a smoothness that burst to bring more liveliness of the fruit flavors. The balancing of the fruit and acidity are rounded by the bubbles and the time on the yeast. The wine finishes with lemon zest and crispness – The perfect wine for everyday.

Vintage: Non-Vintage Varietal: 46% Chardonnay, 46% Pinot Noir, 8% Pinot Meunier Appellation: North Coast Triage Bottled: May 2019

Triage Bottled: May 2019 Alcohol: 12.2% pH: 3.3 18 months on yeast



Windsor Recommends

This wine should be in your refrigerator everyday. It will go with your quick evening dinners, Sunday Brunch, and any formal meal. Enjoy!

This Brut was crafted in the labor-intensive Méthode Champenoise practiced in the Champagne region of France. Following bottle fermentation this wine was aged in the same bottle on the yeast lees for nineteen months, gradually developing the classic creamy texture and brioche-like character.