

SONOMA  EST. 1980

PIPER SONOMA



BRUT RESERVE

Piper Sonoma was founded in 1980 by the Marquis d'Aulan family, direct descendants of the Piper family. Recognizing Sonoma as a great growing region for Chardonnay and Pinot Noir, and believing in its terroir, the family's vision was to produce world-class sparkling wines in the New World, using old-world winemaking techniques. Nearly forty years later, the Piper Sonoma winemaking team continues to realize that vision and hand crafts premium sparkling wines under the guidance of experienced winemaker Peter Krauter.

IN THE VINEYARDS

With nearly forty years of experience in Sonoma County, the winemaking team source from more than 20 growers, some of whom, like the Greene, Young and Ledbetter families, have been supplying grapes for more than three decades. Many growers have adopted voluntary no-till farming practices, with a strict adherence to hillside ordinances. Sustainable agriculture and integrated pest management techniques have been integrated and organic or naturally derived fertilizers are utilized, while composted grape material is used as fertilizer to increase water efficiency and help build soil structure.

IN THE CELLAR

Pinot Noir, Chardonnay and Pinot Blanc is hand picked and brought directly to the winery. Each parcel is pressed and fermented separately, in both stainless-steel and older French oak barriques, creating an extensive selection of base wines to choose from. Our winemaker then tastes each component and selects only those deemed the top-tier and have the potential to produce exceptional wine. Accessing the extensive reserve wine program, the cuvée is placed en tirage for secondary fermentation in the bottle for a minimum of 12 months. Finally, at disgorgement, a small percentage of older reserve wine is included in the liqueur d'expedition adding further complexity and texture.

HOUSE STYLE

The Piper Sonoma house style is focused on precision and attention to detail. Each wine displays a balance between fruit expression, complexity and texture, to create wines that are immediately approachable and can further develop with bottle aging.

TASTING NOTES

On the nose, intense aromas of fresh tangerine, pineapple and pear, followed by toasted hazelnut and butterscotch. Medium bodied in style, the palate shows bright flavors of citrus, crisp green apple, with layers of mandarin, spice, brioche and toasted nuts.

APPELLATION

Sonoma County

BLEND

45% Pinot Noir, 43% Chardonnay,
12% Pinot Blanc, 13% aged reserve

TECH SPECS

ABV 12.5%, RS 6.0g/L