



LAETITIA

SPARKLING WINE

Sweet Sparkling Rosé
California

Composition: 68% Chardonnay, 24% Pinot Noir, 5% French Colombard, 3% Chenin Blanc

Appellation: California

Winemaking: Aged in stainless steel, carbonated in bottle

Alcohol: 11.5%

Residual Sugar: 2.8%

TASTING NOTES

The Laetitia Estate Vineyards were first planted to grapes in 1982 when French viticulturists found ideal growing conditions in the Arroyo Grande Valley for producing wines of similar character to those of their homeland of Épernay in the Champagne wine region. The grapes are carefully hand-harvested, gently whole-cluster pressed, and tank-fermented in stainless-steel vats. Steady streams of bubbles entice the eye, and we add a small amount of still Pinot Noir to achieve the brilliant pale pink hue. An attractive bouquet of white peach and orange rind stimulate the senses. Sweet and crisp on the palate, flavors of honeycomb, dried strawberry, and freshly baked pastry lead to a long and savory finish.

AROMAS

Sweet watermelon, white peach, Meyer lemon

FLAVORS

Raspberry, strawberry, apricot

RECOMMENDED FOOD PAIRINGS

Serve this Sweet Sparkling Rosé chilled to greet your guests, pair it with dark chocolate-covered cherries for an easy treat or enjoy it on its own as a fabulous dessert wine. It's also fun to use in cocktails!

AWARDS

PLATINUM, 94 points | 2022 Sommelier Challenge

GOLD | 2022 Melbourne International Wine Competition

SILVER | 2023 Sommelier Challenge

SILVER | 2022 New York World Wine & Spirits Competition

SILVER | 2022 Berlin International Wine Competition



HARPS CANYON

2021 CHARDONNAY

California

COMPOSITION: 94% Chardonnay, 4% Muscat, 2% French Colombard

WINEMAKING: 4 months in neutral oak barrels

APPELLATION: California

ALCOHOL: 13%

RESIDUAL SUGAR: 4.5%

TASTING NOTES:

Harps Canyon is a paradisiacal place full of ripe tropical fruits including golden apple and juicy pineapple that coexist with a multitude of intoxicating vanilla and almond spice. The 2021 has all the hallmarks of a prime coastal Chardonnay: Crisp expressions of lush ripe fruits and plenty of structure. The barrel aging brings out layered hints of toffee and baker's spice. Notes of fresh dough add complexity & structure while a hint of Meyer lemon makes a refreshing yet elegant finish.

FLAVORS:

Stone fruit, soft vanilla, butterscotch, toasted oak

AROMAS:

Citrus, green apple, tropical fruits, floral notes

RECOMMENDED FOOD PAIRINGS:

Will carry you from appetizers through desserts, *pairing perfectly* alongside your favorite appetizers, cheese plates, grilled fish, vegetable risotto, and cheesecake

AWARDS:

GOLD, 95 points | 2023 Asia International Wine Competition

SILVER | 2023 Sommelier Challenge

SILVER | 2023 West Coast Wine Competition (East meets West)





Woodcreek

VINEYARDS

2020 PINOT NOIR
California

Composition: 75% Pinot Noir, 10% Syrah, 10% Zinfandel, 5% Carignane

Winemaking: 6 months in neutral oak barrels

Appellation: California

Alcohol: 13.5%

Residual Sugar: 3.5%

Tasting Notes:

Vibrant and expressive, this richly layered California Pinot Noir brings forth flavors of ripe red cherries and tangy raspberries. Touches of Syrah and Zinfandel add compelling notes of blackberry and spice while the Carignane contributes to a complex and well-rounded structure. A harmonious blend of ripe fruited elegance represent the diverse terroir and character of West Coast winemaking.

Flavors:

Black fruits, raspberry, pomegranate, baking spices

Aromas:

Red cherry, strawberry, blackberry jam, floral

Recommended Food Pairings:

Pairs perfectly with holiday meats such as grilled lamb, wild game, ham, stuffed mushrooms, grilled vegetables, and wood-fired pizza

Awards:

GOLD, 91 points | 2023 Sommelier Challenge

SILVER, 93 points | 2023 Asia International Wine Competition

SILVER | 2023 West Coast Wine Competition (East meets West)