

Violet's Paradise

*The Veraison Project California Sparkling*



The fruit for the Violet's Paradise and Veraison Project's sparkling is sourced from various vineyards in the Russian River Valley. Certified sustainable farming. The partnership on this project is centered in giving back and supporting people going after their goals to work in wine. This collaboration reflects the joy and enthusiasm Violet and Marc share in their efforts. Crafted in collaboration with the Veraison Project, 100 percent of proceeds go to the Violet's Paradise Agriculture Scholarship

FARMING: Certified Sustainable

Winemaking: Hand-harvested whole-cluster grapes gently pressed in a Coquard to yield clean, high-quality juice. The base wine is blended for the cuvée, followed by secondary bottle fermentation. On lees for 24 months, subsequent disgorgement and dosage.

**Grape varieties :** 63.7% Chardonnay, 31.7% Pinot Noir, 3.3% Pinot Meunier, 1.3% Sauvignon Blanc

**Soil :** Goldridge, Alluvial

**Alcohol :** 12.6%

**Tasting notes :**

The sauvignon blanc grapes carry intense floral aromas. On the palate, the blend shows hints of peach and guava, a distinct characteristic of those vines.



Certified Sustainable

