

JaM Cellars

California BRUT Sparkling

Varietal Composition: 100% Chardonnay

Appellation: California

Alcohol: 12.5%



Winemaking Notes: Toast is a non-vintage Méthode Champenoise sparkling wine with the secondary fermentation taking place in the bottle, riddled and all. Upon disgorgement, we added a touch of Muscat in the dosage which makes Toast a perfect compliment to our California Chardonnay, Butter and our Cabernet Sauvignon, JaM.

Tasting Notes: Aromas of honeydew, white peach and orange blossoms will entice you. The palate is bright, fruity and well balanced with flavors of light toast and pear with hints of tropical pineapple and honeydew. It is fresh and fruity on one level, rich and sumptuous underneath, making Toast a perfect wine for any celebration.

Sparkling Facts:

Méthode Champenoise: The labor-intensive and costly process whereby wine undergoes a secondary fermentation inside the bottle, creating bubbles. All Champagne and most high-quality sparkling wine is made by this process. Also known as *méthode traditionnelle*.

Disgorgement: traditionally a skilled manual process where the crown cap and lees are removed without losing much of the liquid, and a varying amount of sugar added.

Dosage: Immediately after disgorging but before final corking, the liquid level is topped up with *liqueur d'expédition*, commonly a little sugar, a practice known as *dosage*.