



Our family has been making wine since 1883 and has introduced a wide variety of wine types and styles, but these releases are very special ones – our first sparkling wines! Handcrafted in small lots at Lodi, winemakers Paul Scotto and Craig Roemer captured the fresh, delicate flavors, crisp acidity and long lasting effervescence that makes these sparkling wines the perfect companions for a wide range of occasions and menus.

BRUT

Produced with Chardonnay and Pinot Noir from the North Coast. Lifted, fruitful aromas of pear and ripe tropical fruit are followed by tinges of vanilla and brown spices. Flavor highlights include ripe orange and crisp apples preceding a finish including lively, refreshing acidity that balances the ripe fruit.

ALC 12.0% RS 1.2% pH 3.2 TA 0.69% 6 84586 90528 9 I 684586905289 7

BRUT ROSÉ

This refreshing cuvée of North Coast Pinot Noir, Chardonnay and Pinot Gris displays an alluringly rosy color and fine, long lasting bubbles. The red fruit and citrus blossom aromas are followed by graceful cranberry and strawberry flavors, tangy acidity and an elegant, extended finish.

ALC 11.5% RS 1.3% pH 3.2 TA 0.74% 6 84586 90532 6 I 684586905326 9

WHAT MAKES THESE SPARKLING WINES DIFFERENT?

As always, quality starts in the vineyards. In this case, at premier sites in the North Coast and Anderson Valley where winemakers Paul Scotto and Craig Roemer directed harvest dates beginning in mid September and lasting through October, 2-3 weeks prior to the still wine harvests. The elevated acidity, 18.5-20.0 Brix and strictly monitored total acidity and pH levels of 3.30 or less created the backbone for these refreshing releases.

Each varietal component went through a separate, 60° extended fermentation lasting 6-8 weeks. After a period of stabilization, a specialized stainless steel tank was used to produce hand-crafted lots of 500 to 1,500 gallons that were bottled with carbonation levels of about 73 psi. Sometimes known as the Martinotti or “Italian Method”, this single vessel production technique ensures flavor and pressure consistency throughout the bottling, minimizes wine loss and produces long lasting carbonation equal to bottle fermented sparkling wines. Prosecco, the fastest growing type of sparkling wine, uses a similar single vessel fermentation technique. A pressurized cross flow filtration system is also used to produce brilliantly clear wine while protecting the carbonation consistency.

A packaging evaluation resulted in the decision to remove the traditional foil top, highlighting the wire cage and high quality, double disk cork that protects the delicate flavors and carbonation. It also reinforces the flavor profile captured inside the bottle – clean, crisp, refreshing and modern.

Paul and Craig believe that the end product is the ultimate quality test, and their unique combination of production techniques, single vessel fermentation and labor intensive handling has created refreshing sparkling wines that are ready to enjoy upon release. We hope you will enjoy these wines as much as we do.



Meet the SCOTTO FAMILY CELLARS sparkling winemakers:

Paul Scotto, a UC Davis Enology graduate, oversees the winemaking team at Scotto Cellars. Since 2008 he has directed the production of award winning wines at the Scotto family's Lodi and Napa Valley wineries. He began planning this sparkling wine introduction in 2014 and his relationships with a wide variety of mostly family owned growers across California provided access to the premium fruit required for these sparkling wines.

Craig Roemer is the newest addition to the winemaking team. He is a UC Davis and Cal Poly SLO grad with degrees in Fermentation Sciences and Microbiology and his motto of “learn by doing, achieve by learning” is evident in his vinous resume: he has made still and sparkling wine in the US and abroad, including Duckhorn, Merry Edwards, Rhys, Schramsberg, Edna Valley and China's Huadong Winery. From “cellar rat” to winemaking and vineyard management, he brings a wide and varied skill set to the Scotto family's sparkling operations.