



# The Gala Sparkling Wine

LODI APPELLATION - MÉTHODE TRADITIONNELLE

## TASTING NOTES

The beautiful blush color and delicately dancing bubbles are a perfect start to tantalizing your taste buds. This refreshing Méthode Champenoise sparkling wine is wonderfully structured serving up lots of fruit, firm acidity and a long aftertaste.

## VINEYARD

This Cabernet Sauvignon originates from a vineyard in the western boundary of the Lodi Appellation on the banks of the Mokelumne River. It was planted as Tokay grapes in 1946, which was then grafted to Cabernet in 1989.

## WINEMAKING

All of the grapes were estate grown, harvested at 25.8 Brix, de-stemmed and crushed. Fermentation: twenty-four hour cold soak, Pasture Red on primary and Vinifera Oenos on secondary fermentation; limited hand pump-overs; pressed at seven days.

## PAIRING

From smoked trout to mendicino oysters our Gala sparkling wine also pairs great with veggies and cheeses.

## SUSTAINABLE WINEGROWING

All of our vineyards are certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

### VARIETAL

50% Chardonnay  
50% Pinot Noir

### APPELLATION

Lodi, California

### ALCOHOL

12.5%

### MÉTHODE

Traditionnelle

### PRODUCTION

200 Cases

## PELTIERWINERY.COM

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