

PIPER SONOMA



A tradition of delightfully elegant sparkling wines from Sonoma County.

Piper Sonoma was founded in 1980 by the Marquis d'Aulan, whose family ties to Champagne span generations. His vision was to create world-class sparkling wines in the New World, using Old World winemaking techniques.

Nearly forty years later, Piper Sonoma's winemaking team continues to realize that vision under the guidance of long-time sparkling winemaker Keith Hock. With patience and skill, we create elegant and balanced sparkling wines that emphasize the varietal characteristics of the grapes as well as their individual growing sites.





With its maritime climate and famous sunshine, Sonoma County is blessed with a long growing season. Warm days, cool nights and minimal rain present ideal conditions for ripening grapes while preserving their acidity and balance. We handcraft our sparkling wines from classic varietals – Chardonnay and Pinot Noir – using Méthode Traditionnelle, the same technique used to craft the best Champagnes.

Each vineyard lot is hand-harvested, fermented and aged separately, which allows each resulting wine's unique characteristics to shine through during the assemblage of the blends. Primary fermentation takes place in tanks and barrels, and each thoughtfully blended cuvee is tirage bottled where it undergoes a second fermentation and is then allowed to age on its lees. The process is labor and time intensive, resulting in complex wines which are dry and smooth, with a rich, creamy texture.

BRUT

Primarily composed of Chardonnay, with some Pinot Noir, our Brut is dry and fresh, with a long elegant finish, possessing crisp citrus flavors with hints of green apple, mandarin orange and brioche.



Appellation: Sonoma County

Blend: 70% Chardonnay, 20% Pinot Noir, 3% Pinot Blanc, 7% Aged Reserve Blend

Production Method: Méthode Traditionnelle

BRUT ROSÉ

Primarily composed of Chardonnay, with Pinot Noir and some Pinot Blanc, our Brut Rosé has aromas of freshly picked berries, tangerine and guava. The palate is bursting with red fruits and citrus, with a zippy acidity and a long finish.



Appellation: Sonoma County

Blend: 53% Chardonnay, 39% Pinot Noir, 6% Pinot Blanc, 2% Aged Reserve Blend

Production Method: Méthode

Traditionnelle

BLANC de BLANCS

Primarily composed of Chardonnay, with some Pinot Blanc, our Blanc de Blancs has a pale straw color, tiny bubbles and aromas of green apple, citrus and white flowers. The palate is crisp and dry with a long mouthwatering finish.



Appellation: Sonoma County

Blend: 75% Chardonnay,

25% Pinot Blanc

Production Method: Méthode

Traditionnelle

BRUT RESERVE

Our Brut Reserve is elegant and balanced - a classic dry sparkling wine. Assembled by hand from premium fruit wine lots with optimum structure and the longest aging potential. Primarily composed of Chardonnay, with some Pinot Noir, our Brut Reserve presents with fresh aromas of tangerine, pineapple and pear,



followed by hazelnut and butterscotch. On the palate, flavors of citrus mingle with notes of crisp green apple and generality. Rich and creamy in texture, with a long mouthwatering finish.

Appellation: Sonoma County

Blend: 92% Chardonnay, 8% Pinot Noir

Production Method: Méthode

Traditionnelle



Sonoma wine, Sonoma spirit

Piper Sonoma is committed to the conservation and stewardship of this land we're so proud to call our home. We source exclusively from environmentally conscious Sonoma County grape growers who use sustainable farming practices.

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pipersonoma.com