



# ELOISE

## *Sparkling Wine*



BRUT  
MÉTHODE CHAMPENOISE  
MADE IN CALIFORNIA

### WINEMAKING

*Grapes picked between 17 and 20 Brix*

*Double fermentation*

*Aged on lees at least 6 months*

*Composition: 84 % Chardonnay, 8 % Sauvignon Blanc,  
8 % French Colombard*

### TASTING NOTES

*Subtle notes of honeysuckle, strawberry, and toasted brioche;  
an elegant combination of acidity and sweetness.*

### SERVING SUGGESTIONS

*Serve chilled. Enjoy on its own or pair with seafood,  
stuffed mushrooms, or pasta with cream sauce.*



*A slip of silk and a brush of lace. A delicate touch  
with a warmth that spreads like a summer's day.  
Naughty or nice? You decide.*