

Steorra

BRUT

SONOMA COUNTY—SPARKLING WINE
RUSSIAN RIVER VALLEY

A LOVER OF CHAMPAGNE, JOE WAGNER HAS LONG WANTED TO CREATE A CLASSIC SPARKLING WINE USING PINOT NOIR AND CHARDONNAY FRUIT. STEORRA, HIS FIRST-EVER SPARKLING WINE, TAKES ITS NAME FROM THE OLD ENGLISH WORD FOR 'STAR'. STEORRA IS A NON-VINTAGE, BRUT-STYLE SPARKLING WINE SOURCED FROM SONOMA COUNTY'S COOL-CLIMATE RUSSIAN RIVER VALLEY. MADE IN AN ELEGANT, SOFT STYLE WITH A FINE BEAD AND UNIVERSALLY APPEALING FLAVORS OF GRANNY SMITH APPLE, FRESH CREAM, A HINT OF SUGAR-COOKIE DOUGH, SUBTLE TOASTINESS AND A VIBRANT FINISH.



JOSEPH WAGNER, WINEMAKER

THE SOURCE: SONOMA COUNTY'S RUSSIAN RIVER VALLEY

Named for the Russian explorers who first settled on the Sonoma Coast in 1812, the Russian River Valley benefits from cooling fog that rolls in from the Pacific Ocean just a few miles to the west. During the evening, fog flows up the channel cut by the river, then retreats again in the morning. This ebb and flow causes a long and mild growing season ideal for Chardonnay and Pinot Noir since the fruit develops slowly while maintaining its acidity. Roughly three-quarters of this appellation's vineyards are planted to these two grape varieties.

WINEMAKER NOTES

We pick the Chardonnay and Pinot Noir for Steorra earlier than we harvest fruit for our still wines so that sugar levels are lower and acid levels are higher. After pressing off the juice, the wine undergoes a primary fermentation followed by a secondary fermentation in stainless steel tanks. We then age Steorra on the lees for an extended period of time to develop additional complexity, creamy texture and a slightly toasty nature. We are judicious with our oak use as we want to highlight the wine's natural flavors, but there is enough time in barrel to fuse the toasty and sweet spice elements of French oak with the green apple flavor and creamy texture of the base wine. During secondary fermentation, extended time on lees contributes additional complexity by augmenting the rich textures and depth of flavor against the firm acidity bringing the wine into a beautiful balance.

TASTING NOTES

COLOR: Brilliant light-gold.

AROMAS: Citrus blossom, ripe pear, Granny Smith apples, Sugar-cookie dough.

PALATE: Lemon sherbet, fresh cream, Granny Smith apples, hints of baking spice, a subtle toastiness and a vibrant finish.

BEAD: Extremely fine.

FOOD PAIRING

Sushi, Natural oysters, Seared scallops, Arancini, Truffle fries, and soft cheeses like Brie or Goat cheese.



COPPER CANE
WINES & PROVISIONS

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