



MAJUSCULE

2022 | SONOMA COAST BLANC DE NOIR SPARKLING

Crafted using the traditional méthode champenoise, our third vintage of Sonoma Coast Blanc de Noir delivers energy, precision, and finesse. A deep salmon hue—reflecting extended skin contact—reveals aromas of fresh strawberry, citrus zest, apple blossom, and pear. Fine, persistent bubbles frame vibrant acidity and a focused palate, finishing clean and lifted with a subtle, creamy texture.



We craft elegant, small-lot wines from
Napa Valley's Mount Veeder.

WINEMAKING NOTES

APPELLATION

Sonoma Coast

VARIETAL

100% Pinot Noir

PRODUCTION

50 cases

RELEASE DATE

December 2025

VINIFICATION

Cold fermented in stainless steel

Secondary fermentation in bottle (méthode champenoise)

HARVEST BRIX

21.9°

TOTAL ACIDITY (TA)

7.09 g/L

PH

3.26

RESIDUAL SUGAR

3.1 g/L (Brut)

ALCOHOL

12.9%