



SCHARFFENBERGER
CELLARS



SCHARFFENBERGER CELLARS

The history of Scharffenberger Cellars begins in 1981 in the heart of California's Anderson Valley. Situated only miles from the coastal influences of the Pacific Ocean, Scharffenberger Cellars also enjoys the deep soils and sunshine provided by the protected valley. Originally founded in 1981 by John Scharffenberger, Scharffenberger Cellars became well known as one of the finest sparkling wines on the market. Today, under the new ownership of Maisons Marques & Domaines, the winery continues to stay true to its original winemaking philosophy: to create a full, round sparkling wine with upfront fruit that reflects the diversity of the Mendocino County viticultural appellation.

KEY POINTS

1. Tex Sawyer, Winemaker, has been producing Scharffenberger Cellars wine since 1989.
 2. The wines are made in the traditional *méthode champenoise* process where the wines are individually bottle-fermented before being riddled and disgorged.
 3. The grapes are sourced from Scharffenberger Cellars' 120 acres of vineyards as well as select vineyards in Mendocino County.
 4. The wine undergoes 100% malolactic fermentation, producing a rich wine with round complex flavors and a full-bodied style.
 5. Scharffenberger Cellars' state-of-the-art winery was completed in 1991 and the tasting room is open to the public.
- Scharffenberger Cellars Brut, non-vintage – *91 Points, The Wine Enthusiast; Very Good, Best of Tasting, Wall Street Journal*

