

McINTYRE

L'Homme Qui Ris, Methode Champenoise Sparkling Wine Santa Lucia Highlands

L'Homme Qui Ris

The name *L'Homme Qui Ris* roughly translates to the man who laughs. It is the perfect moniker for a cuvee that provides so much joy and celebration. *L'Homme Qui Ris* also happens to be the title of the painting featured on our front label. It was created by James Jarvaise, a renowned artist who now resides in Santa Barbara, California.

Vineyard

This cuvee is composed of 100% Pinot Noir grown sustainably at our McIntyre Estate Vineyard in the heart of the famed Santa Lucia Highlands appellation. Over the years, this site has provided fruit to many of California's most renowned sparkling wine producers.

Traditional Winemaking

Our sparkling cuvee is made using the *method champenoise* process developed hundreds of years ago in the Champagne region of France. After primary fermentation, the wine stayed *en tirage* for a minimum of four years prior to disgorgement. At McIntyre, we disgorge throughout the year to guarantee freshness and to maximize the wine's time on the lees.

Steve's Tasting Notes

While this sparkling wine is quite rich and luxurious, it is galvanized by the firm acids that typify wines from the Santa Lucia Highlands. The bouquet is explosive with layers of lime, brioche and toast. The bubbles are fine and incredibly persistent. The finish is long and satisfying.



Vitals

Appellation
Vineyard
Varietal
Alcohol
Residual Sugar
Total Acid
PH
Time *en Tirage*
SRP

Santa Lucia Highlands
McIntyre Estate Vineyard
100% Pinot Noir
12.6 %
0.60g/100ml
0.98 g/100ml
3.02
4 years
\$42.00

