# **USA**

- Sparkling wine made in 19th C.
- Schramsberg BdB Chard 1965.
- 1970s Champagne & Cava producers started making trad method wines. E.g. Dom Chandon (Moet & Chandon), Quartet, Roederer.
- Styles: Trad method, tank method & Pet Nat.
- Most California, also Oregon & Washington State.

### **Traditional Method**

- Chard & PN, Meunier used but rare.
- Typically Brut style.

Med intensity aromas, ripe apple & lemon, brioche / biscuit, med + acidity. Good to Outstanding. Mid – super premium priced.

### **Tank Method**

- Additional fruit flavours, raspberry, peach etc.
- Often extra-dry style, noticeable RS.
- Inexpensive to mid-priced.

# **Growing Environment, Climate & Grape Growing**

### California. Traditional

- Coastal regions, cooled by Atlantic Ocean via fog & breezes along river valleys, gaps in mountains.
- Conditions for Chard & PN to ripen, retain high acidity & moderate alcohol. Good for trad meth sparkling.
- Anderson Valley (Mendocino County). Cool
   Pacific fog & breeze along Navarro Valley modify
   temp & reduce sunshine. Also wide diurnal range –
   retain high acidity. Roederer Estate Quartet.
   Mostly still wine but produce sparkling too. Grape
   sold for sparkling.
- Russian River Valley (Sonoma County). Cooling via river valley & Petaluma gap in coastal mountains. Korbel.
- Carneros (Sonoma & Napa Counties). Not coastal but gets cooling from San Pueblo Bay. Gloria Ferrer (Freixenet) Dom Carneros (Tattinger).
- Napa Valley (Napa County). Mostly too hot for growing but wineries make sparkling with grapes from elsewhere. Schramsberg. Or blend with grapes from cooler regions.
- Monterey (Monterey County). Winkler & Amerine
  Heat Summation Scale large areas zone 1-2.
  Wide Salinas valley open to a deep cold section of
  ocean = Cool areas & high diurnal range suitable
  for sparkling wine prod.

- Edna Valley & Arroyo Grande (San Lius Obispo County). Proximity to ocean therefore coolest AVAs.
- Santa Maria Valley & Sta. Rita Hills (Santa Barbara County). East west Santa Maria Valley & Santa Ynez Valley channel cool breezes & fog inland. Zones 1-2.

#### California. Tank

- Ch, PN also Pinot Gris, Pinot Blanc, SB & Viognier, Syrah & Tempranillo for tank method.
- Warmer regions pick early & may require RS to compensate for under ripeness.
- Lodi (San Joaquin County). Too warm inland for premium sparking but produces tank method & flavoured. E.g. Weibel

# Washington State. Traditional

- Second largest sparkling wine production. Ste. Michelle largest producer.
- Northerly latitude & high diurnal range high acidity suitable for sparkling production.
- Chard, PN & M bends + single var: Mueller Thurgau, Riesling & Gewurztraminer.
- Styles: BdB, BdN.
- Mid-priced.

## Oregon. Traditional

- Makes PN % Chard & now adding sparkling.
- Willamette Valley cool climate, slow ripening, retains acidity.
- Argle specialised, other wine makers use Radiant Sparkling Wine to triage, disgorge, bottle etc.

### Wine making - Traditional

- Blend range of base wines, high acidity with riper fruitier.
- Many extended lees aging e.g. 3 years adds to price.
- BdN from PN more common in USA, or add small proportion of white grapes. E.g. Schramsbery BdN has 10% chard.
- Many small wineries, make small batched sold at cellar door. Specialist Custom Crush facilities provide equipment & expertise to deliver trad method. E.g. Rack & Riddle, Brut Custom Crush.

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# **Wine Business**

- US Gov't allows use of term Champagne on pre 2006 if geographical origin is also stated.
- Specialist sparkling companies, often with Champagne or Cava houses behind. Distribution across USA. E.g. Roederer.
- Small batch wine producers, premium, cellar door & direct. E.g. Schramsberg.
- Large wine companies, larger range of inexpensive sparkling wines. National & int distribution. E.g. Barefoot, Cupcake.
- 2020 12.5M cases produced, 83% in Cali. Providing 45% of sparkling wine shipped in USA.
- Steady growth over 15 years, but Cali lost share to Prosecco.
- Millennials less loyal to US brands open to foreign authentic sparkling wines.

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