



## Cartograph Circle News: December 2025

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Wed, Dec 3, 2025 at 8:37 AM



### Hello

We hope that you had a wonderful Thanksgiving, and that you enjoyed time with family and friends over a delicious meal (if there was a bottle of Cartograph on your table, we'd love to hear about it!). We were delighted to catch up with so many Circle members over Thanksgiving week and look forward to seeing many more of you during the holiday season.

### DECEMBER 2025

SPARKLING

FROM THE WINEMAKER

DECEMBER EVENTS

## 'TIS THE SEASON TO SPARKLE

As we wrap up a year that brought lots of change, we wanted to celebrate with something special ... so instead of waiting to release our newest sparkling wine in the spring, we're releasing it now in time for holiday cheer. Introducing the 2018 Cartograph Estate Blanc de Noir!

This sparkler is 100% Pinot noir from the Cartograph Estate vineyard and was harvested in early September 2018. That was a special year for us: After the 2018 harvest, we started the long process of replanting our estate vineyard.

Blanc de Noir, which means "white from black," is a sparkling white that's made from "black" Pinot noir grapes. We left this wine on the lees for almost a full six years and disgorged it this past October. (Disgorging is the process of popping off the beer cap that sealed the bottle, getting rid of the dead yeast, topping up the bottle and re-sealing with a cork and cage.) It's common while disgorging to add a bit of sweetness back in to balance out the acidity produced by these grapes, which are picked much earlier than those that go into still wines.

Toasty notes of brioche and graham cracker lift out of the glass accompanied by green apple, lemon curd, hazelnut and honey flavors. On the palate, it's brilliantly mouthwatering, with more honey and lemon notes that linger for a long time on the finish. Even though it's six years past harvest, this wine is still bright and lively—we expect it to last at least another 10 years and soften slowly with time.

If you'd like to taste this beautiful new wine, we'll be pouring it on Saturdays at the tasting room. Please email ([info@cartographwines.com](mailto:info@cartographwines.com)) or call (707.433.8270) to set up a tasting.



Purchase the 2018 Blanc de noir

For your celebrations, here are some pairing suggestions:

**Seafood:**

- Oysters (preferably the smaller, brinier ones)
- Crab cakes
- Smoked salmon

**Cheese plates and charcuterie boards:**

- Chällerhocker
- Brillat-Savarin
- Gougères
- Roasted hazelnuts or cashews
- Castelvetrano olives
- Prosciutto
- Coppa

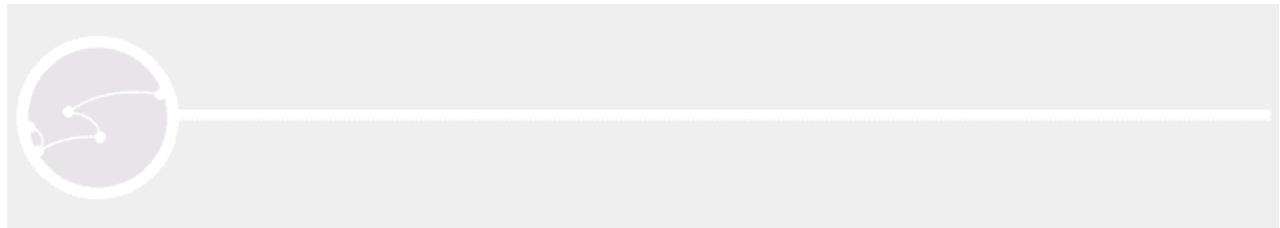
**Snacks:**

- Samosas
- Deviled eggs
- White cheddar popcorn
- Potato chips

**Desserts:**

- Apple and pear galette
- Lemon tart

And if you want recipes for any of these, let [Serena](#) know.



## FROM THE WINEMAKER: Settling in for the Winter



Things are slowing down in the winery, with the 2025 reds settling in for winter storage. It might seem early, but I'm already looking at preparing the Riesling and Rosé for their March bottling. The 2024 Grenache, Cab franc, and Syrah will be bottled at the same time, so I'm working on those blends right now.

In the vineyard, winter maintenance is the main activity. We're clearing fence lines, making equipment repairs and getting the irrigation infrastructure ready for the few hard freezes we typically get. And we're delighted that the garlic crop at the estate is up, so hopefully we can maintain our streak of not ever having to buy garlic. :-).

Cheers,

Alan



## DECEMBER EVENTS

**Weekly:** Each week in December, the tasting room will focus on library Pinots, comparing two Pinots from the same vintage. Come taste and learn with us!

**Sparkling Saturdays:** Every Saturday this month, we'll be pouring the new 2018 Blanc de Noir.

**End-of-the-year sparkling toast:** Join us on Wednesday, Dec. 31 at 2 p.m. ([RSVP here](#)). We'll enjoy a glass of the Blanc de noir together while toasting to the new year.



**Holiday closures:** The tasting room will be closed Dec. 24 – 26 and Jan. 1.



## IN CLOSING

We wish you a holiday season filled with joy! Please let us know if you're coming to visit, as we'd love to see you. And, as always, we thank you and deeply appreciate your support.

Cheers and Happy Holidays,

Alan and Serena

