

BREATHLESS

SPARKLING WINES



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BREATHLESS



Life is not measured by the
number of breaths we take —
but by the number of moments
that take our breath away.

*Owners of Breathless Wines,
sisters Cynthia Faust,
Rebecca Faust & Sharon Cohn*

About Breathless



The path to happiness and a sense of well-being resides in the simple act of savoring the little things, like a baby's laugh; a loved-one's smile; a fire softly burning; or warm bread, just out of the oven. Or even enjoying a glass of bubbles with a long-missed friend.

Breathless Wines is a family affair, built by the love of three sisters, Sharon, Rebecca, and Cynthia, and the passion for life that their mother passed down to them. The sisters, along with Breathless Winemaker Penny Gadd-Coster, are dedicated to creating refreshing method champenoise sparkling wines that pair well with life's special moments.

"Breathless is about celebrating moments in life—big or small—that take our breath away," says Sharon Cohn, "We are honoring our mom, Martha, who encouraged dreaming big—'never take a breath for granted, and live life to the fullest' was her mantra."

Founded in 2008, Breathless is run by the three sisters, each contributing their own knowledge and specialty in the Wine Industry. Sharon Cohn (sister 1 of 3), the "glitz, glamour and panache" behind Breathless, handles marketing; Rebecca Faust (sister 2 of 3) brings her entrepreneurial spirit and two decades in the wine industry and is the co-owner of Rack and Riddle, a highly acclaimed custom wine service; and Cynthia Faust (sister 3 of 3) brings business savvy and 20 years as a financial manager to the Breathless Brand.



The Fourth Sister

Breathless wines are lovingly crafted by the talented winemaking hand of Penny Gadd-Coster (the honorary 4th sister). Penny is an acclaimed winemaker and expert in Méthode Champenoise sparkling wine production. She brings her sought-after expertise to numerous wine brands as Executive Director of Winemaking at Rack & Riddle and is the founding winemaker of Breathless Wines. Her career began 35 years ago at Jordan followed by J Vineyards & Winery and joined Rack & Riddle in 2007. She has mentored under the likes of Rob Davis, André Tchelistcheff, Oded Shaked and Raphael Brisbois. Penny's talents have garnered more than 100 medals and 90+ ratings for the wines she has created. In 2013 she was named "Winemaker of the Year" honoring her significant contributions to winemaking.

MÉTHODE CHAMPENOISE



The best Champagnes and sparkling wines are made by méthode champenoise which requires a secondary fermentation in the bottle. This secondary fermentation is accomplished by adding a mixture of sugar and yeast, called the liqueur de tirage, to still wine. This wine is then bottled and capped. The yeast acts on the sugar and the resulting carbon dioxide remains trapped in the bottle. Quality sparkling wines are usually left on their yeast for several months, even up to six years. At the end of this process the cap is removed and replaced with the traditional cork with wire cage.



The Growing Partners of Breathless



The vineyards for Breathless produce grapes with complexity and structure reflective of the diverse climates of Sonoma County and the North Coast. Vineyards from Carneros, Anderson Valley, Russian River Valley and Dry Creek Valley are all home to grapes that produce Breathless Wines. Having honed in on the best vineyards, and within those—the best clones, allows the personality across vintages to achieve consistency.

1. Cox Vineyard - Mendocino County
Chardonnay
2. Stetson-Green - Dry Creek Valley
Chardonnay
3. Murphy Vineyard - Alexander Valley
Chardonnay
4. Hover Vineyard - Russian River Valley
Chardonnay
5. Robledo & Sons - Carneros (Sonoma)
Chardonnay, Pinot Noir, Pinot Meunier
6. Thomson - Carneros (Napa)
Chardonnay and Pinot Noir

The Breathless Wine Family



BRUT

Sonoma County
60% Chardonnay
40% Pinot Noir
24 months aging
Alcohol 12.8%
pH 3.32
Total Acidity .73g/mL
Residual sugar 0.9%

This Brut's fine mousse fills the palate with a light, refreshing effervescence. Enjoy pink grapefruit, green apple, and citrus flower aromas with just a hint of yeast. The finish is smooth and satisfying.



BRUT ROSÉ

Sonoma County
90% Pinot Noir
10% Chardonnay
32 months aging
Alcohol 13.0%
pH 3.05
Total Acidity .70g/mL
Residual Sugar 0.7%

Our Brut Rosé has dramatic color and lovely aromatics. It offers fresh flavors of strawberry with a hint of cream and spice balanced by well-placed acidity. The finish is crisp and clean.



BLANC DE NOIRS

Sonoma County
90% Pinot Noir
10% Pinot Meunier
24 months aging
Alcohol 12.8%
pH 3.19
Total Acidity .79g/mL
Residual sugar 0.8%

Our Blanc de Noirs tastes of brioche, berry, with bright citrus aromas. While the fine mousse highlights these notes in the mouth, the lingering finish demands yet another taste.

Our Wine Family



BLANC DE BLANCS

Sonoma County
100% Chardonnay
32 months aging
Alcohol 12.5%
pH 3.11
Total Acidity .87g/mL
Residual sugar 0.7%

This lovely wine exhibits citrus, crisp apple, light pear, kiwi and a hint of caramel flavors. The bubbles bring forth aromas, and roundness to the mouth, finishing with light tropical notes.



SPARKLING MOSCATO

North Coast
96% Muscat Canelli
4% Chardonnay
38 months aging
Alcohol 12.0%
pH 3.24
Total Acidity .71g/mL
Residual Sugar 1.15%

Made from the Orange Muscat grape that is often used for dessert wines, this wine breathes spice and citrus flower aromas. These are mirrored in the flavors along with tangerine notes.



RATAFIA

North Coast
A blend of Chardonnay
and Pinot Gris fortified
with Eau de Vie
Alcohol 15.9%
pH 3.38
Total Acidity .58g/mL
Residual Sugar 13%

Fresh ripe Anjou pear and light warm spice delight the nose while silky texture and nice balance of acidity brings a lightness to the wine and when chilled, is the perfect aperitif.

Breathless Awards and Accolades

NOMINATED BEST NEW WINERY *San Francisco Magazine 2017*

BLANC DE NOIRS

- SWEEPSTAKES, BEST SPARKLING
- 2020 San Francisco Chronicle Wine Comp.
- 95 Points - "Very Impressive!"
- Rich Cook, January 2020
- 91 Points & Gold Medal
- 2020 American Fine Wine Competition
- 94 Points & Double Gold Medal
- 2019 Harvest Challenge
- 94 Points, Double Gold
- 2019 American Fine Wine Competition
- 94 Points, Gold Medal
- 2019 North Coast Wine Challenge
- 94 Points, Gold Medal And Best Of Class
- 2019 Sunset Int'l W.C.
- 90 Points & Gold Medal –2019 Los Angeles Int'l
- Gold Medal –2019 Sonoma County Harvest Fair

2012 BRUT

- 96 POINTS - BEST OF SHOW
- Best Of Class - Gold Medal
- 2019 Sunset International Wine Competition
- SWEEPSTAKES WINNER, BEST SPARKLING WINE - –2018 Sonoma County Harvest Fair
- 95 Points & Double Gold
- 2019 International Women's Wine Competition
- 93 Points & Double Gold Medal
- 2019 Harvest Challenge
- 92 Points –2019 American Fine Wine Competition
- 95 Points & Double Gold
- 90 Points, "Crisp, complex and layered."
- Wine Enthusiast, 2018

BRUT

- 98 POINTS, BEST OF SHOW
- 2019 Harvest Challenge
- 90 Points & Double Gold - 2020 American Fine Wine Competition
- 93 Points
- 2019 North Coast Wine Challenge
- 92 Points –2019 American Fine Wine Comp.
- 90 Points & Gold Medal - 2019 OC Fair
- Gold Medal –2018 SF Chronicle W.C.
- Gold Medal –2018 American Fine Wine Comp.

BLANC DE BLANCS

- 97 POINTS & DOUBLE GOLD MEDAL
- 2019 Harvest Challenge
- 92 Points & Double Gold Medal
- 2020 American Fine Wine Competition
- 95 Points & Double Gold Medal –2019 OC Fair
- 92 Points "Irresistible"–Wine Enthusiast 2017
- 91 Points –2019 American Fine Wine Competition
- Gold Medal –2019 San Francisco Chronicle W.C.

BRUT ROSE

- DOUBLE GOLD MEDAL
- 2018 American Fine Wine Competition
- 90 Points, "Classy, crisp and appetizing. Great balance, good flavors and a lingering finish."
- Wine Enthusiast, 2016



BREATHLESS BLANC DE BLANCS

92 points

"Irresistible!"

Wine Enthusiast 2017

BREATHLESS BLANC DE NOIRS

91 points

Wine Enthusiast 2017

BREATHLESS RATAFIA

90 points

"entirely enjoyable!"

Wine Enthusiast 2017



WINEENTHUSIAST
MAGAZINE



The Breathless Tasting Room

With a vintage 1920s feel and a tasting room built from recycled shipping containers, Breathless is the perfect blend of Art Deco and Industrial Chic—ideally situated just a short walk from the Square in the quaint town of Healdsburg. It is a place where guests can taste delicious sparkling wines, enjoy the gardens, have a leisurely picnic, or take lessons in beheading a bottle of sparkling with an authentic Italian Saber. Guests are also invited for an educational tour and see firsthand how sparkling wine is made in our state-of-the-art production facility.

Nominated for Best New Winery from *San Francisco Magazine* in 2017.



Events

Visitors can expect extraordinarily unique and fun events in the Gatsby style Breathless has become known for, with perfectly paired wine and foods, live music and our own Muglaini Pizza oven!

“Breakfast at Breathless” series (the last Sunday of each month—April through October)

“Bubbles & Books at Breathless” book signing events with local authors

“Speakeasy Night” a 1920s themed party commemorating the anniversary of the Healdsburg tasting room to be held September 2020.





BREATHLESS

SPARKLING WINES

Quick Facts

Owners & Founders

Sharon Cohn, Rebecca Faust & Cynthia Faust

Winemaker

Penny Gadd-Coster

Location

499 Moore Lane, Healdsburg, CA 95448

707-395-7300

Media, Sales and Marketing Contact

Sharon Cohn, 707-696-6717

Tasting Room Hours

Thursday through Tuesday, 11am to 6pm

Wednesdays 1-4pm

Tours by appointment

Appointments: exploretock.com/breathlesswines

Web & Social Media

breathlesswines.com

Breathless can also be found on:

