



TA: 0.77 g/ 100mL

PH: 3.35

ALCOHOL: 11.5%

RESIDUAL SUGAR: 0.85 g/100 mL

BLEND:

99.77% Chardonnay, 0.23% Pinot Noir

COLUMBIA VALLEY

2015 Luxe

VINTAGE NOTES

- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARD NOTES

- Like France's renowned Champagne district, Washington state's Columbia Valley benefits from extra-long daylight hours and cool temperatures.
- Grapes from the 2015 vintage of Luxe were sourced primarily from the Yakima Valley, Columbia Valley, and Horse Heaven Hills AVA.
- At harvest, grapes were handpicked and exhibited delicate varietal flavors with crisp acidity – a requirement for premium sparkling winemaking.

WINEMAKING NOTES

- As in Champagne, only free run juice (Premier Cuvee) is used to produce Luxe, yielding an extremely delicate base wine.
- 100% stainless steel fermented to preserve the Chardonnay's fresh fruit character.
- The wine was aged sur lie in the bottle for over 3 years to create additional complexity.

RECOMMENDED FOOD PAIRINGS

- This vintage sparkling wine is a great match with clam chowder, cedar planked salmon, cracked crab and many other seafood delicacies.

TASTING NOTES

"This sparkling wine is produced using the traditional Champagne method. The savory and faint apple aromatics lead to sweet and tart apple on the palate along with apple peel, lime and ripe orange notes. It ends with a crisp, juicy finish." - Paula Eakin, Winemaker