



ALCOHOL: 11.0%

RESIDUAL SUGAR: 0.17 g/100mL

BLEND:

Chardonnay.

COLUMBIA VALLEY

2015 Brut Blanc de Blanc

VINTAGE NOTES

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer.
- A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARD NOTES

- Like France's renowned Champagne district, Columbia Valley vineyards sit at a northerly latitude.
- The region receives about two extra hours of sunlight during the peak of the growing season.
- Ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

WINEMAKING NOTES

- This limited production 2015 vintage sparkling wine was created in the traditional methode champenoise.
- The wine was aged in concrete and en tirage for over 48 months for maximum flavor and quality.

TASTING NOTES

This wine is pale straw in color with aromas of citrus and faint herbs. Flavors of stone fruit and wet river rocks are followed by vibrant bubbles. Delightfully dry Brut is the perfect accompaniment for a wide array of foods.