



TA: 0.81 g/ 100mL

PH: 3.13

ALCOHOL: 10.5%

BLEND:

100% Chardonnay

COLUMBIA VALLEY

2016 Luxe

VINTAGE NOTES

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARD NOTES

- Washington State's Columbia Valley vineyards benefits from extra-long daylight hours and cool growing temperatures.
- Grapes sourced primarily from the Yakima Valley, Columbia Valley, and Horse Heaven Hills AVAs provided exceptional quality for Luxe.
- During harvest, the handpicked grapes 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 aromas hint at powdered sugar, stone fruits and slate with a crisp apple finish on the palate. Enjoy this 2016 Luxe with lovely thick mousse!” – Paula Eakin, Winemaker