



TA: 0.72 g/100mL

PH: 3.28

ALCOHOL: 11.5%

RESIDUAL SUGAR: 0.67 g/100mL

BLEND: 100% Chardonnay

CASE PRODUCTION:
1053

COLUMBIA VALLEY

2017 Luxe

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- Like France's northerly Champagne district, Columbia Valley vineyards benefits from extra-long daylight hours and cool growing temperatures.
- Grapes from the 2017 vintage of Luxe were sourced from the Yakima Valley and Horse Heaven Hills AVAs.
- Grapes at harvest exhibited delicate varietal flavors with crisp acidity – a requirement for premium sparkling winemaking.

WINEMAKING NOTES

- 100% stainless steel fermented to preserve the Chardonnay's fresh fruit character.
- The juice was cold settled for 24 hours and racked prior to yeast inoculation for primary fermentation.
- 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 and exhibits delightful tiny streaming bubbles. The 2017 Luxe offers aromas and flavors of baked bread, apple, ripe pear with a hint of sweetness and a long finish. - Paula Eakin, Winemaker