



TA: 0.65 g/100 mL

PH: 3.03

ALCOHOL: 11.3%

RESIDUAL SUGAR: 0.91 g/100 mL

BLEND: 84% Chardonnay and 16% Pinot Noir

CASE PRODUCTION:

954

COLUMBIA VALLEY

2019 Luxe

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Like France's renowned northerly Champagne district, the Columbia Valley benefits from extra-long daylight hours and cool growing temperatures.
- Grapes from the 2019 vintage of Luxe were sourced from the 2 vineyards in the Columbia Valley.
- 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 and Pinot Noir'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 seafood, including oysters, clam chowder, cedar planked salmon and cracked crab.

TASTING NOTES

This sparkling wine is produced using the traditional Champagne method and exhibits delightful tiny streaming bubbles. The 2019 Luxe offers aromas and flavors of Granny Smith apples, baked pastry crust, and a complex finish of caramelized sugar. – Guy Barnes, Winemaker