



TA: 0.61 g/100 mL

PH: 3.34

ALCOHOL: 12%

RESIDUAL SUGAR: 0.95 g/100 mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

272

COLUMBIA VALLEY

2020 Limited Release Blanc de Blanc Cuvée 2

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for 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 2020 Blanc de Blanc Cuvée 2 were sourced from five vineyards, each that could produce some truly unique sparkling wines.
- The majority of the blend was sourced from Evergreen Vineyard 32%, Chapman Creek Vineyard 28%, and Clos Chevalle Vineyard 26%.

WINEMAKING NOTES

- 100% stainless steel fermented to preserve the Chardonnay's fruit character.
- The juice is cold settled for 24 hours and racked prior to yeast inoculation for primary fermentation.
- The wine is aged sur lie in the bottle for over 3 years to create additional complexity. Once finished it was corked to allow for further aging.

RECOMMENDED FOOD PAIRINGS

- This vintage sparkling wine is a great match with brie crostini, pan fried fish, cracked crab, and pear crisp.

TASTING NOTES

This 2020 Blanc de Blanc is produced using the traditional Champagne method and exhibits delightful tiny streaming bubbles. It offers aromas of citrus zest and freshly toasted French bread. The initial flavors match the aromatics, but then add in notes of green apple, toasted almonds, and a complex rich finish. – Guy Barnes