



TA: 0.59g/100mL

PH: 3.28

ALCOHOL: 12.2%

RESIDUAL SUGAR: 0.90g/100 mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

247

## COLUMBIA VALLEY

### 2020 Limited Release Blanc de Blanc Cuvée 3

#### VINTAGE NOTES

- Slightly warmer than average winter temperatures proceeding 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 Long daylight hours and cool growing temperatures.
- Grapes from the 2020 Blanc de Blanc Cuvée 3 were sourced from 5 vineyards that could produce some truly unique sparkling wines.

#### WINEMAKING NOTES

- 100% stainless steel fermented to preserve the Chardonnay's 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 for 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

The 2020 Blanc de Blanc Cuvée 3 is produced using the traditional Champagne method and exhibits a silky mousse with a creamy core from the lees aging. Flavors and aromas of buttered brioche, green apple, and Asian pear lead to a long, vibrant finish.