COLUMBIA VALLEY

2020 Luxe

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 extra-long daylight hours and cool growing temperatures.
- Grapes were sourced from sites throughout the state. Jacona Vineyards, Vineyard 10, Zirkle Paterson, Evergreen Vineyard, and Celilo Vineyard.
- Grapes at harvest exhibited delicate varietal flavors with crisp acidity – a requirement for premium sparkling winemaking.

WINEMAKING NOTES

- Fruit from each vineyard was received and fermented separately to preserve site character, allowing evaluation of unique traits.
- After fermentation the blend of the 5 different vineyards showed amazing vibrancy and outstanding potential as a finished wine.
- 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 2020 Luxe offers aromas and flavors of zest lemon, fresh apple, subtle notes of peaches and pears, and with finishing hints of fresh baked bread. – Guy Barnes, Winemaker

TA: 0.76 g/100mL

PH: 3.22

ALCOHOL: 12.3%

RESIDUAL SUGAR: 0.85 g/100 mL

BLEND:
100% Chardonnay

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