



TA: 0.60 g/100 mL

PH: 3.29

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.76 g/100 mL

BLEND: 100% Cabernet Franc

CASE PRODUCTION:

365

COLUMBIA VALLEY

2022 Limited Release Blanc de Noir Cabernet Franc

VINTAGE NOTES

- The 2022 vintage started with an unusually cool and wet spring. Below average temperatures from April to July caused a delay in ripening, resulting in a late harvest.
- Moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. The wines are very promising, showing nice acidity and great flavors.

VINEYARD NOTES

- Like France's renowned northerly Champagne district, the Columbia Valley benefits from extra-long daylight hours and cool growing temperatures.
- Grapes for the 2022 Blanc de Noir were sourced from the Columbia Crest Estate Vineyard.
- All of the fruit was sourced from a single block of Cabernet Franc along the top of a hillside within the vineyard.

WINEMAKING NOTES

- Fruit was picked early in the cool of the morning and delivered directly to the winery for pressing.
- 100% stainless steel fermented to preserve the fresh fruit character of the Cabernet Franc.
- 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 grilled vegetables, fresh herb pork tenderloin, and sauteed shellfish.

TASTING NOTES

The 2022 Blanc de Noir is produced using the traditional Champagne method and exhibits delightful tiny streaming bubbles. The wine is complex with multiple layers expressing themselves throughout. Flavors of mandarin orange with hints of red berries and nuances of fresh baked bread finish with bright acidity. – Guy Barnes