

RESERVE BLANC DE NOIR

VINEYARDS

- ▶ Pinot Noir from Yakima Valley.
- ▶ Like France's renowned Champagne district, Columbia Valley vineyards sit at a northerly latitude. The region receives about two extra hours of sunlight during the peak of the growing season.
- ▶ Ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

VINIFICATION

- ▶ This lot was kept separate from all other Pinot Noir until after tirage bottling in January 2018.
- ▶ Méthode Champenoise: the assemblage is then bottled with a small amount of liqueur de tirage which triggers secondary fermentation.
- ▶ The sparkling wine is aged sur lie for six months.
- ▶ A tiny amount of liquid dosage was added to keep and highlight the wonderful aromas and flavors.

APPELLATION ▶ YAKIMA VALLEY

BLEND ▶ 100% PINOT NOIR

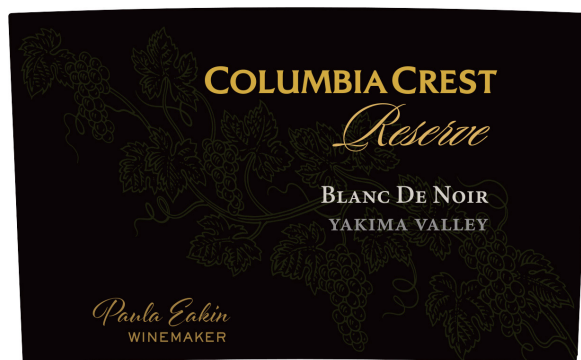
ALCOHOL ▶ 11.0 %

TA ▶ 0.57 G/100ML

PH ▶ 3.24

CASES CRAFTED ▶ 75

RESIDUAL SUGAR ▶ <1.00G/100ML



TASTING NOTES

"This wine is pale straw in color with aromas of sweet melon, lime, and faint spice. Flavors of apricot, peach, and red berries are followed by a never ending stream of tiny bubbles. This sparkling is the perfect accompaniment for a wide array of foods."

Paula R Eakin

PAULA EAKIN ▶ COLUMBIA CREST ▶ WINEMAKER