



TA: 0.84 g/100 mL

PH: 3.14

ALCOHOL: 12.0%

RESIDUAL SUGAR: 0.70 g/100 mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

700

COLUMBIA VALLEY

Limited Release Blanc de Blancs NV

VINEYARD NOTES

- Sourced from premium grapes in Washington state's Columbia Valley.
- The Columbia Valley sits at a northern latitude, like France's renowned Champagne district, giving the region two additional hours of sunlight.
- The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

WINEMAKING NOTES

- Primary fermentation lasts roughly 2-3 weeks, and individual lots are kept separate until blending.
- The winemaking team samples several lots of base wine and eventually selects the cuvees, based on aroma and acidity to create the assemblage.
- Assemblage is bottled with a small amount of liqueur de tirage triggering secondary fermentation & the wine is aged sur lie for extended time.

TASTING NOTES

Made primarily from Chardonnay with bright citrus notes and balanced acidity, our limited release Blanc de Blanc is a perfect accompaniment for a wide variety of foods and occasions!