



TA: 0.91 g/100 mL

PH: 3.06

ALCOHOL: 11.5%

RESIDUAL SUGAR: 1.0 g/100 mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

254

COLUMBIA VALLEY

2020 Limited Release Blanc de Blanc Cuvée De Coeur Un

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding 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

- 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

- Pressing of grapes is broken down into three major steps. Free run is the initial juice that comes out when the grapes are put into the press.
- The first press is often referred to as the heart of the cuvée. Tasting and blending while using these "hearts" make up this amazing wine.
- 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

Cuvée De Coeur refers to the heart of the Cuvée where this first pressed juice is of the highest quality. Keeping this juice separate for fermentation and storage leads to a rich, complex, but still lively sparkling wine. Aromas and flavors of sourdough bread, bright apple, citrus, and earthy notes are plentiful in this wine.