



TA: 0.81 g/ 100mL

PH: 3.13

ALCOHOL: 10.5%

BLEND:

100% Chardonnay

## COLUMBIA VALLEY

### 2016 Luxe

#### VINTAGE NOTES

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

#### VINEYARD NOTES

- Washington State's Columbia Valley vineyards benefits from extra-long daylight hours and cool growing temperatures.
- Grapes sourced primarily from the Yakima Valley, Columbia Valley, and Horse Heaven Hills AVAs provided exceptional quality for Luxe.
- During harvest, the handpicked grapes exhibited delicate varietal flavors with crisp acidity – a requirement for premium sparkling winemaking.

#### WINEMAKING NOTES

- As in Champagne, only free run juice (Premier Cuvee) is used to produce Luxe, yielding an extremely delicate base wine.
- 100% stainless steel fermented to preserve the Chardonnay's fresh fruit character.
- 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 clam chowder, cedar planked salmon, cracked crab and many other seafood delicacies.

#### TASTING NOTES

“This sparkling wine is produced using the traditional Champagne method. The aromas hint at powdered sugar, stone fruits and slate with a crisp apple finish on the palate. Enjoy this 2016 Luxe with lovely thick mousse!” – Paula Eakin, Winemaker