



# BLANC de BLANCS

methode champenoise

## WINEMAKING

Our new Brut Sparkling Blanc de Blancs is made in the traditional Methode Champenoise from Chardonnay grown in the cool North Coast region.

### en tirage

After primary fermentation, the wine is blended and bottled along with yeast and a small amount of sugar, stopped with a crown cap, and stored horizontally for a second fermentation. During the secondary fermentation, the carbon dioxide is trapped in the wine in solution.

### riddling

After aging, the lees are consolidated for removal through a process known as riddling. In this stage, the bottles are placed on special racks that hold them at a 45° angle, with the crown cap pointed down. Once a day the bottles are given a slight shake and turn, alternatively on right then left, with the angle gradually increased—this pushes the sediments toward the neck of the bottle.

### disgorging

In 10 to 14 days the position of the bottle is straight down, with the lees settled in the neck. The lees removal process is done by freezing a small amount of the liquid in the neck and removing this plug of ice containing the lees.

### dosage

Immediately after disgorging but before final corking, the liquid level is topped up with a little sugar. The amount of sugar in the dosage determines the sweetness of the Champagne, the sugar previously in the wine having been consumed in the second fermentation. Generally, sugar is added to balance the high acidity of the Champagne, rather than to produce a sweet taste and Brut style sparkling will only have a small amount of sugar added. A cork is then inserted, with a capsule and wire cage securing it in place.

## TASTING

Alluring with expressive notes of tart green apple, Bartlett pear and white blossoms, this Blanc de Blancs is impressively dense on the palate. Crisp acid and subtle accents of honey and spice delight with a long, fresh finish. A gorgeous light chiffon color, this wine is perfect on its own and a lovely match for oysters by the sea, summertime bocce, holiday wrapping or even morning yoga.

## APPELLATION

90% sonoma county  
6% mendocino county  
4% monterey county

## COMPOSITION

chardonnay

## DISGORGING

august 2016

## ALCOHOL

12.5%

## PH

3.1

## RELEASE DATE

october 2016

## PRODUCTION

775

## SRP

\$35 | \$420

est.

2016