



THE FIRST SPARKLING WINERY IN CARNEROS

## 2017 Blanc de Blancs

In Champagne, Blanc de Blancs is considered the most challenging to make yet the most coveted.

In California, Blanc de Blancs is known as one of the most versatile sparkling wines due to its lively acidity. This acidity comes from using only Chardonnay, hence the “white of white” translation of its name.

**COMPOSITION:** 100% Chardonnay

**AGING:** 1 ½ years on the yeast

**APPELLATION:** Carneros

**ALCOHOL:** 12.5%

**TA:** 0.83 g/mL

**PH:** 3.21

**DOSAGE:** 11.1 g/L



### TASTING NOTES:

This crisp Blanc de Blancs opens with aromas of green apple, apricot, and Valencia orange. Subtle apple notes and a slightly creamy finish complement flavors of Bartlett pear.

### VINTAGE NOTES:

The spring of 2017 brought record rainfall to break the 6 year drought parching California. The late rains provided plenty of water to the vines for a vigorous start to the growing season. Throughout the growing season hot weather kept the grapes ripening quickly. We were able to pick all of the grapes at their optimum ripeness to produce outstanding wines from the vintage.

### WINEMAKING PROCESS:

Grapes are handpicked & transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. This wine is fermented in stainless steel tanks at 55-60°F to retain vibrancy and freshness. The winemaking team assembles the final blend from 12 base wines. 25% of the pinot noir grapes in the blend were cold macerated for 12 to 48 hours to develop color and bright aromas.

### FOOD PAIRINGS:

The bright citrus flavor on the mid-palate with a slight toasty finish is a match for grilled chicken glazed with orange and ginger. For the desert course, try Meyer lemon mousse with ripe raspberries. Add toasted Marcona almonds and dried mango to a cheese board, along with triple cream cheeses such as cambozola, Brie, or La Tur.

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