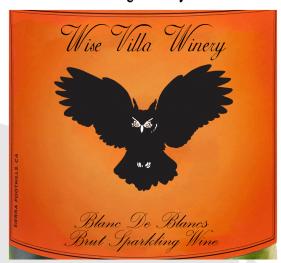


## 2018 Blanc de Blancs

# Awards: Gold Medal & 92 Points in Orange County Fair



Our 2018 Blanc De Blanc is a Brut style Mèthode
Champenoise sparkling wine made from 100%
Chardonnay grapes. Displaying delicate fruit aromatics
of green apple, citrus and honeydew melon, this wine
shows beautiful minerality followed by a crisp off-dry
finish and pleasant effervescence.

#### WINEMAKER'S TASTING NOTES:

"We fermented this wine cold and slow in stainless steel, to keep it aromatic, lively and fresh. After the primary fermentation, the wine is bottled with a tirage (mixture of sugar and yeast). The yeast acts on the sugars and results in carbon dioxide being trapped in the bottle. This wine was aged on yeast for 24 months, before the final process of disgorging, adding the dosage and the traditional cork with wire cage is added. The final Brut level dosage balances the acidity beautifully. This refreshing wine is done in the classic Mèthode Champenoise style."

---Owner & Winemaker Dr. Grover Lee & Winemaker Steven Eriksen

#### Varietals

100% Chardonnay

### Apellation

Clarksburg

#### Climate

Continental, warm dry days and cool nights with 50°F temperature shifts

#### **Exposure**

River Delta winds

#### **Trellis**

**GDC** 

#### Destemming, Fermentation, & Pressing

Picked cold at night & early morning, destemmed & crushed, left on the skins overnight to extract fruit flavors, pressed next day. Settled in tank, racked & inoculated with aromatic white wine yeast to bring out the maximum flavor expression of the grapes. Stainless steel fermented at 40F to preserve the fruit aromatics & esters.

#### Soil

Deep alluvial mix of clay and sand

#### Picked (sugar level)

Variable, on average 19.5 Brix

#### Alcohol

12.2%

#### Acidity

8.0 g/L total acidity & 3.22 pH

#### Aging

Stainless steel for a long slow (1 month) fermentation then aged 24 months on lees in bottle.

#### Final Production

130 cases