

BLANC DE BLANCS 2019



Our first ever traditional-method sparkling wine was made from estate Chardonnay. It combines the excitement and vitality of bottle-fermented sparkling wine with the earthy purity of bio-intensively farmed grapes.

VINEYARD: Planted in 1984, our vines grow in glacial till soil that includes shale and limestone outcroppings amidst silt-loam. Vineyard inputs were 95% organic.

VINTAGE: The 2019 growing season was marked by average temperatures and rainfall, and was especially cool during the ripening period. Grapes ripened later than normal but achieved full flavor.

PRIMARY FERMENTATION: Fruit was whole-cluster pressed and the first pressing was fermented in stainless steel to form the base wine.

TIRAGE/SECONDARY FERMENTATION: The base wine was bottled along with additional yeast in June 2020. The first 55 cases were disgorged in August 2021 after 14 months on the lees. 48 more cases were disgorged in August 2022 after 26 months on the lees. *This bottle is part of the second disgorgement.*

TASTING: Bright fruity notes mix with stony minerals. Fine mousse and a medium body with lively acidity. The long, toasty finish shows yeast influence.

ACCOLADES: 92 pts from Clive Pursehouse (Decanter)



CASES PRODUCED: 125
DATE BOTTLED (TIRAGE): 6/9/2020
DATE DISGORGED: 8/8/2022, 48 cases
ALCOHOL: 12.1%
RESIDUAL SUGAR: 5 g/L (0.5%), Extra Brut
T.A.: 8.9 g/L / pH: 3.12
SERVICE NOTES: chill well before serving, pour gently to avoid excess mousse.
BOTTLE WEIGHT: 760g