





Our traditional-method sparkling wine was made from estate Chardonnay. It combines the excitement and vitality of bottlefermented 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 2021 growing season was wet throughout, with fruit struggling to achieve ripeness. Grapes therefore ripened later than usual but achieved full flavor.

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

TIRAGE/SECONDARY FERMENTATION: The base wine was bottled along with additional yeast in July 2022 (104 cases). After two years *sur lie,* 45 cases were disgorged in July 2024.

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

FEATHER: Downy Woodpecker

CASES PRODUCED: 104

DATE BOTTLED (Tirage): July 6th, 2022

DATE DISGORGED: July 2024 (45 cases)

ALCOHOL: 11.4%

RESIDUAL SUGAR: 6 g/L (0.6%), Extra Brut

T.A.: 6.35 g/L, / pH: 3.26

SERVICE NOTES: chill well before serving,

pour gently to avoid excess mousse.

BOTTLE WEIGHT: 760g

