



Our Blanc de Noirs is predominantly made from hand-harvested Pinot Noir grapes, the hallmarks of which are a vibrant red fruit character. The creamy palate and rosy hue are a result of a small addition of Vin Gris, which was blended into the base cuvée. Over forty different clones and selections of Pinot Noir and Chardonnay are planted on our 340-acre estate in the Sonoma Carneros district. This allows us to consistently produce cuvées with complexity and clear fruit expression.

WINEMAKING

- Grapes are whole cluster pressed to avoid bitter compounds.
- Juice is naturally settled overnight (*débourbage*) to encourage a clean fermentation.
- Proprietary yeast used for the secondary bottle fermentation provides a delicate house signature from year to year.
- The cuvée is a blend of 18 different base wines fermented in stainless steel tanks at a temperature of 55 to 60 degrees Fahrenheit.
- Five to seven percent cold-soaked Pinot Noir juice (Vin Gris) is blended into the base wine for color and to establish the creamy notes in the finish.
- The wine spent a year and a half *en tirage* (on the yeast).
- Small and numerous bubbles are encouraged by *autolysis*, the process by which yeast imparts complexity and a yeasty character to the wine. The autolysis particles provide sites for the formation of the mousse.

BLEND

90% Pinot Noir
10% Chardonnay



DESCRIPTION

This wine has bright strawberry and black cherry aromas with subtle vanilla highlights. Creamy cherry, lemon and cola flavors combine with a lush palate, small, lively bubbles and a persistent finish.

FOOD AFFINITIES

You will find the Blanc de Noirs outstanding with crab, Thai cuisine, roast pork, quail, foie gras or semi-sweet desserts. Seasoning affinities include star anise, plum sauce and tarragon. Look to triple aged gouda or hard aged cheeses with persimmons and hazelnuts for the cheese course.

WINEMAKING TEAM

Since 1986

Bob Iantosca, Vice President of Winemaking
Mike Crumly, Vice President Vineyard Operations
Steve Urberg, Associate Winemaker

ANALYSIS

pH:	3.13
Total acidity:	0.75 grams/100 ml
Alcohol:	12.9%
Dosage:	13 grams/Liter
<i>En tirage</i> :	18 months

GROWERS OF HANDCRAFTED CARNEROS SPARKLING WINE SINCE 1984