



2017 Blanc de Blanc

VIRGINIA SPARKLING WINE

The 2017 Blanc de Blanc is a classic sparkling wine made in the traditional method with secondary fermentation taking place in the bottle. The bouquet displays notes of lemon, green apple and pear and there is a nice creaminess on the finish. This sparkling white wine is perfect to make any day a celebration and will also go well with a wide range of foods. Enjoy life! – *Matthew Meyer, Winemaker*

VINTAGE: A mild winter and a warmer Spring were the perfect conditions for an early bud break. The Summer months were a bit warmer, approximately 5 degrees on average, and not as much rain also helped to create a great vintage with an abundance of grapes. The humidity seemed to be a bit less as well helping to create very good growing conditions. In the Fall we did not see too much rain and the weather was very mild to warm. Overall 2017 was the best vintage I have experienced in Virginia.

BLEND: 100% Chardonnay

HARVEST: Hand harvested

VINEYARD SOURCING: AVA-Monticello

FERMENTATION: 100% stainless steel

AGING: 50% neutral oak, 50% stainless steel

RELEASE DATE: December 2020

TECHNICAL INFORMATION:

12.5% Alc
3.23 pH
8.10g/L TA
5g/L dosage

