

2017 BLANC DE NOIRS

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Méthode Champenoise - Napa Valley

Made from Napa Valley Pinot Noir in accordance with the classic “Méthode Champenoise,” our 2017 Blanc de Noirs is a stunning sparkling wine that delivers elegance for any occasion.

WINEMAKING

The 2017 Blanc de Noirs was sourced from select Pinot Noir vineyards in the cooler areas of Napa Valley. After being harvested at restrained ripeness levels, the fruit was gently pressed, cold fermented and aged in stainless steel for 12 months. In true Méthode Champenoise fashion, the wine underwent secondary bottle fermentation, followed by frequent riddling to bring a sense of creaminess and roundness to the mouthfeel. The result is a sparkling wine that exhibits all of the qualities of an authentic Champagne-style drinking experience.

TASTING NOTES

The 2017 Blanc de Noirs presents a brilliant golden-salmon hue in the glass. The nose is bright and buoyant, offering aromas of peach, watermelon and sliced almond. Soft, creamy flavors of apricot, apple and golden raspberry unfold along an effervescent texture, while snappy acidity lingers on a lively, balanced finish.

Appellation:
Napa Valley

Aging Regimen:
12 months in
stainless steel

pH:
3.20

Alcohol:
12.3%

SRP:
\$50

