

# 2015 BLANC de BLANCS

## Estate Vineyard, Anderson Valley



### IN THE VINEYARD

The sparkling wine contains grapes sourced from our CCOF certified organic estate vineyard. It is comprised of 100% Chardonnay selected from our block 3B planted in 1987 with cuttings selected from Ordway Valley Foothills Vineyard. These were some of the first vines planted in Anderson Valley and some of the first vines planted on the Handley Estate property. Anderson Valley was a relatively unknown wine region at the time so Milla Handley sought out plant material that was already proven to succeed here. These older vines have leaf roll virus and are planted in a cold spot on the valley floor exposed to afternoon winds. These combined factors delay sugar accumulation and maintain acidity while developing ripe fruit characters making them ideal for making sparkling wine.

### IN THE CELLAR

The grapes were delivered to the winery in the cool early morning. They were loaded into the press full cluster and a long gentle traditional méthode champenoise press cycle was employed. Juice yields were on the order of 110 gallons a ton. VL1 yeast was selected for fermentation of the base wine to release floral terpenes and provide fruity flavors. The wine was fermented in stainless steel tanks and malolactic fermentation was completely avoided. A more traditional selection DV10 yeast was used for the tirage culture. The wine was aged en tirage on the yeast for 16 months prior to disgorging. A very small dosage of sugar was added at disgorging to soften the wine's crisp acidity.

### IN THE BOTTLE

The resulting wine is new world in style dry yet fresh and fruit forward. It is light and crisp on the palate with bright citrus and tropical fruit notes effusing from the fine and persistent bubbles. It finishes with more traditional notes of yeasty brioche or hints of fresh baked dinner rolls.

### AT THE TABLE

This wine is versatile with all types of foods. It really sparkles with appetizers and lighter summer fare such as salads, seafood, and chicken. It works wonderfully with seasonal fruit based sauces and tarts.

GRAPE VARIETAL  
100% Chardonnay

VINEYARDS  
Handley Estate

APPELLATIONS  
Anderson Valley

AGED ON LEES  
(en triage)  
16 months

BOTTLING DATE  
April 12, 2017

ALCOHOL  
12.5%

RESIDUAL SUGAR  
0.46 g/L

TITRATABLE ACIDITY  
6.0 g/L

pH  
3.30

CASES PRODUCED  
349

RELEASE DATE  
July 2017

