

CHARLOTTESVILLE, VIRGINIA

Sparkling Blanc de Blanc SRP \$29.99

This Brut sparkling wine is made via Méthode Champenoise with our estategrown Chardonnay. Aged on the lees in the bottle for a minimum of 40 months, this wine showcases aromas of lemon cream and toasted brioche. Crisp apple, almond, and vanilla on the mouth. Delicate bubbles with full, round mouthfeel and lingering acidity.





Previous vintage acclaim: 2014 Sweepstake Award, North America's Best Blanc de Blanc, San Francisco Chronicle 92 points, Steven Spurrier

Gold Medal San Francisco Chronicle WINE COMPETITION

> 2012 92 points, James Suckling Gold, Monticello Cup Awards

Vintage: 2016 Case Production: 3,885 Appellation: Monticello, 100% estate-grown Varietal Composition: 100% Chardonnay pH: 3.2 TA: 9.5 g/L alc: 12.50% Bottled: Early 2021 Cooperage: 88% Stainless steel, 12% French oak

Virginia's Largest Vineyard



