



This Brut sparkling wine is made via Méthode Champenoise with our estate grown 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 201292 points, James SucklingGold, Monticello Cup Awards

Vintage: 2016

Case Production: 3,885

MONTICELLO

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

Winemaker since 2006: Jonathan Wheeler



