



Just released! 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 36 months, this wine showcases bright green apple and fresh citrus notes with layers of brioche and yeast complexity. An excellent balance of acidity, creamy mousse, and textures that persists with a long and elegant finish.





Gold Medal



Previous vintage acclaim:

2016 Gold, Int'l East Meets West Gold, San Francisco Chronicle Gold, Virginia Governor's Cup 2014Sweepstake Award, North America'sBest Blanc de Blanc, San Francisco Chronicle92 points, Steven Spurrier

Vintage: 2017

Case Production: 7,500

MONTICELLO

Appellation: Monticello, 100% estate-grown

Varietal Composition: 100% Chardonnay

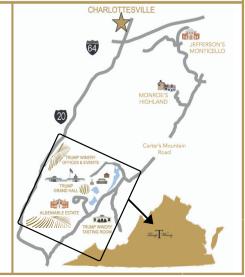
pH: 3.18 TA: 10.7 g/L alc: 12.50%

Bottled: 2022

Cooperage: 95% Stainless steel, 5% French oak

Winemaker since 2006:

Jonathan Wheeler



Virginia's Largest Vineyard