

Blanc de Blanc

Brut Sparkling Wine

Trump **T** Winery

CHARLOTTESVILLE, VIRGINIA

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Tasting Notes:

Our 2017 Blanc de Blanc is made with 100% estate-grown Chardonnay. Aged for a minimum of 36 months on lees. Bright green apple and fresh citrus notes with layers of brioche and yeast complexity. An excellent balance of acidity, creamy mousse, and textures that persist with a long and elegant finish.

Terroir

This wine is made from 100% estate-grown fruit. Our vines are sheltered in the foothills of Carter's Mountain in the Monticello American Viticultural Area (AVA).

Winemaking:

This Brut sparkling wine is made via Méthode Champenoise with our estate-grown Chardonnay vineyards. Hand picking at night and gentle pressing ensures that this wine retains all of its best qualities. After a combination of 88% stainless steel and 12% neutral French oak barrel aging, the wine gains complexity by aging on the lees in the bottle for a minimum of 36 months. At disgorging, a low dosage is added to balance acidity and improve mouth-feel.



VINTAGE

2017

CASE PRODUCTION

7,500

APPELLATION

MONTICELLO
100% ESTATE GROWN

VARIETALS

100% CHARDONNAY

PH

3.18

TA

10.7

ALC

13.1% G/L

BOTTLED

2022

COOPERAGE

95% STAINLESS STEEL
5% FRENCH OAK

Gold,
92 pts



Gold
Medal



Gold
Medal



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