



## Blanc de Noir 2014

### Varietal:

100% Pinot Noir

### Harvest Date:

August 6, 2014

### Appellation:

Monticello

### Lab Analysis:

12.5% Alcohol

3.07 pH

9.6 g/L Total Acidity

0.58% Residual Sugar

### Bottling:

Date: April 24, 2018

Production: 956 Cases

### Winemaker's Notes:

Our Blanc de Noir, meaning "white from black", is a beautiful representation of how this grape can be transformed to create a world class sparkling wine. Made via Méthode Champenoise process, the grapes were picked by night and gently pressed to create a white juice in which to create the base for this sparkling wine. After aging in 67% stainless steel and 33% neutral French oak, this wine gained complexity by aging on the lees in the bottle for 36 months. At disgorging, a reserve dosage was added to balance acidity and improve mouth-feel.

### Vintage Notes:

After a cold winter with some bud loss, a hot and dry summer and great weather conditions throughout harvest led to excellent flavor and concentration.

### Tasting Notes:

It has a beautiful golden yellow color with a finely beaded mousse. Flavors of apple, pear, and citrus fruits dominate the nose but is nicely balanced with bread dough aromas and bright acidity.

### Awards:

Double Gold, 94 points, San Francisco Int'l