

2014 Blanc de Noir Sparkling Wine



Varietal: Pinot Noir Clones: Wadensville 2A Clone Fermentation: 100% Stainless Steel Alcohol: 12.3% Aging: Méthode traditionnelle Time aged: 4 years, 2 months Harvest Date: 9/10/2014 Brix at harvest: 19.4 Finished TA: 10.2 g/l Finished pH: 3.05 Case Production: 74 cases Retail Price: \$55

Winemaker's Tasting Notes:

Aged in Tirage for 4 years in our Left Coast Estate sparkling wine cave, this vibrant sparkling wine, made entirely from estate Pinot Noir grapes, delivers savory flavors and aromas of poached pears, orange blossoms, and cinnamon biscuits as well as more tropical fruits of grapefruit, kiwi, and lemon bars.