VINTAGE HIGHLIGHTS
Grapes were harvested beginning August 19, earlier than we would harvest for a still wine. Every growing season in the northern Willamette Valley is different and in our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. We got our typical heavy rains during the winter of 2015/2016, and even some wet weather during our early bloom in May/June which destroyed many clusters. The destruction of a portion of the crop during flowering was Mother Nature’s way of naturally setting a balanced and right-size crop for us, needing little additional thinning. After the rain during bloom, we had a very dry summer with heat spikes at the end of July and August.

WINEMAKING
After nearly 50 years in the Oregon wine industry, Sokol Blosser Winery has established a vibrant sparkling wine program. This program follows the Méthode Traditionelle process to make a truly special representation of the many varietals we have been working with for multiple decades. The great sparkling wines of the world are blends - or as the French would say, “Assemblage” - of multiple grape varietals, and differing styles of fermentation and levels of malolactic fermentation. We have taken some of the same varietals that we know make a fantastic white wine but have harvested, processed and fermented them with sparkling wine production in mind — creating another dimension in our growing sparkling line up.

WINE PROFILE
The Bluebird Cuvée Sparkling is designated as a Brut level of sweetness. Expressing aromatics of apple blossom, lychee and hints of white peach, the mouthfeel is bright and vibrant with notes of unripe pear and lime zest. Dry on the palate, it finishes crisp with a lingering mineral flavor — a vibrant wine that dances on the palate.

PAIRINGS
Serve with specialty cheeses such as Manchego or Triple Cream alongside prosciutto, olives and almonds. Shrimp, oysters or smoked salmon pair delightfully with our Bluebird Cuvée, followed by dessert of lemon meringue or fruit sorbet.

THE STORY
The 2016 Bluebird Cuvée Sparkling debuts our new Sokol Blosser packaging. The label showcases Sokol Blosser’s long-time support of the Prescott Western Bluebird Recovery Project, with a pen-and-ink style image of a Western Bluebird. For more than 20 years, Sokol Blosser has offered needed shelter and support to preserve a breeding habitat for Western Bluebirds, with 15 bird houses on its organically-farmed property.