



## Bluebird Cuvée Sparkling Wine

2017

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

### VINTAGE HIGHLIGHTS

It was a dark and stormy night...and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet and rainy. In fact, to start out 2017 we had snow. Snow shut down the winery for a number of days in January and this cold weather foretold the following cool spring. Bud break was late in relation to the past 5 years (late April instead of early April), but more normal when you look at our 40+ growing seasons. The cool, wet weather was not to last, and the heat volcano erupted in mid-June to the tune of 95°F! Thanks to the wonderful deluge of wet weather in the winter and spring of 2017, our vines were able to handle the scorching hot summer. Our underground barrel cellar reached temps we have never seen before (in the 70s) and the expanding wine pushed some bungs out. The cool spring helped push out harvest, but the hot summer helped make sure the grapes were ready to go with little delay. We picked over a six week time period, which is a week or so longer than normal due to the rain events. The crop was huge — one of the largest we have seen since 2014. The fruit was ripe and very clean, boding well for quality.

### 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.

Grapes were harvested beginning August 19th, earlier than we would harvest for a still wine, in order to capture naturally high acidity and reduced phenolics. The juice for this wine was fermented 100% in stainless steel to retain freshness and bright fruit characteristics. This blend was decided upon by our winemaking team to create a sparkling wine with delicate fruit aromatics and a bright clean minerality on the palate that finishes with apple and pear. Our winemaking team decided a multi varietal blend was the ideal way to capture the characteristics they were desiring.

### WINE PROFILE

The Bluebird Cuvée Sparkling is designated as a Brut level of sweetness. Expressing aromatics of lychee and baguette. There are notes of spiced apple cider on the nose and on the palate, and the finish is crisp pear with bright acidity and fine bubbles.

### PAIRINGS

Serve with Foie Gras ganache spread on toasted crostini, and garnish with pickled shallots and chrysanthemums .

### THE STORY

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.



#### APPELLATION

Oregon 70%, Washington 30%

#### BLEND COMPOSITION

A proprietary assemblage of multiple white varietals

#### BOTTLED

Tiraged July 2018, Disgorged July 2019

#### EN TIRAGE

13 months

#### ALCOHOL BY VOLUME

12%

#### DOSAGE

13 g/L (Brut)

#### PROPER CELLAR LIFESPAN

~5 Years

#### PRODUCTION

1,700 Cases

#### SUGGESTED RETAIL

\$28