

Bluebird Cuvée Brut Sparkling Wine 2020

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.

GHTS

—Alex & Alison Sokol Blosser

20 with arways be remembered as a year of epic challenges. For the grapes, a cold wet spring hindered fruit development during bloom and thus gave us the smallest crop since 1998. An exceptionally light crop level historically leads to exceptionally good quality. Loose clusters with big and small berries often leads to dark color and richer and more intense flavors.

We began harvest on September 3rd and had a good week of bringing in most of our grapes for sparkling wine. Then, the winds changed and the fires started. For around seven days a thick fog of smoke hung over the Willamette Valley. During that time the sun was covered, all photosynthesis stopped and the grapes' development stalled. The smoke event ended in an amazing fury of lightening, thunder, and 1" of rain on the night of September 17th. We then waited for the grapes' development to progress, taking samples and doing micro-ferments to test for smoke effect. Proceeding slowly and carefully once full maturation had been achieved, we harvested the remainder of our Estate fruit feeling incredibly lucky and optimistic.

WINEMAKING

Our Bluebird Cuvée Brut Sparkling is a vibrant example of a wine made in the traditional method. It is kept in tirage for a relatively short amount of time, only 12 months, the shorter tirage time is essential for the style of sparkling we are aiming to produce. We are looking to create a sparkling wine with bright acidity and citrus zest characters along with other intense floral and tropical fruit characteristics. It is kept in tirage for 12 months. The shorter tirage time is essential to gently build the mouth feel by the secondary fermentation that occurs in the bottle. We balance the bright acidity of sparkling with a mid brut level dosage of 8g/L.

WINE PROFILE

The Bluebird Cuvée Brut Sparkling is designated as a Brut level of sweetness. On the nose, this wine is floral with hints of honeysuckle, lychee, peach blossom and jasmine, accented with fresh coconut and lime zest. On the palate, the lime zest and peach blossom are joined by sweet vanilla which gives way to the bright grapefruit on the finish.

PAIRINGS

This wine will pair beautifully with fried chicken, truffle flavored chips, caviar blinis, and smoked salmon.

SCORES

91 points & Editor's Choice - Wine Enthusiat (2019 vintage)



APPELLATION

100% Willamette Valley

BLEND COMPOSITION

A proprietary assemblage of Pinot Noir, Chardonnay, Riesling, Müller-Thurgau, Muscat

BOTTLED

En tirage 12 months

ALCOHOL BY VOLUME

11.5%

DOSAGE

8g/L (Brut)

PROPER CELLAR LIFESPAN

~5 Years

PRODUCTION

1,740 Cases

SUGGESTED RETAIL

\$36