



Blanc de Blanc 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 winemakers, 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 50 years as winemakers in the Willamette Valley, we are thrilled to have produced our own Blanc de Blanc Sparkling wine, lead by our Associate Winemaker, Robin Howell. We sourced our grapes from Thistle Vineyard in the Dundee Hills, just a few miles north of our Estate. The fruit was hand harvested on September 14th with the intention of making a sparkling wine, it was picked when the phenolics were low, the acids high, and delicate flavors were just starting to develop. The fruit was gently whole cluster pressed in our bladder press, taking only the pure and best cuts of the cycle. The Chardonnay and Pinot Blanc were fermented and aged separately, with the Chardonnay bringing structure and Pinot Blanc bringing density and stone fruit characters to the cuvée. They were aged for about 6 months in both barrel and stainless steel to add more complexity. The final wine was then aged en tirage for 33 months, and then was rested 3 months under cork prior to release.

WINE PROFILE

The

PAIRINGS

Serve



APPELLATION

Dundee Hills

BLEND COMPOSITION

30% Pinot Blanc,

70% Chardonnay

BOTTLED

Tiraged April 2018,

Disgorged February 2021

EN TIRAGE

33 months

ALCOHOL BY VOLUME

11.5%

DOSAGE

8 g/L (Brut)

PROPER CELLAR LIFESPAN

~5 Years

PRODUCTION

167 Cases

SUGGESTED RETAIL

???