

## 2010 Blanc de Blanc 'Scintillation' Sparkling Wine

80 cases



### Tasting Notes

Focused flavors and aromas of lemon zest, kaffir lime, custard, baked bread complement the polished texture and lustrous finish.

### Harvest Notes

**AVA:** Columbia Gorge  
**Vineyard:** Celilo  
**Varietal:** 100% Chardonnay

### Vineyard

Planted in 1981, this is the original block of Wente Clone Chardonnay at Celilo Vineyard. The vineyard sits directly on the crest of the Cascade Mountains on a bluff 1,000' in elevation on Underwood Mountain, overlooking the Columbia River Gorge. This is unique environment where marine, desert and alpine climates intersect to provide weather patterns perfect for distinctive wines. Rows are oriented north south and the vines are trained to a Scott-Henry trellis. Clusters are thinned to one cluster per shoot to maintain low yields. Soils are volcanic and are dry farmed.

### The Story

With Celilo's mature terroir, high acid and low brix, it's a natural site for inspiring sparkling wine production.

This is a very unique place in WA where you can crop the vineyard for very low yields and still barely get the fruit ripe. This results in great intensity without the concentration that you tend to find in the hot parts of the state.

James and Poppie are inspired by sparkling wines from many regions and offer this very small production sparkling wine as a rare treat, labor of love, that does not occur every vintage.

### Vinification

The fruit was whole cluster pressed with no added SO<sub>2</sub>. The initial fermentation was in neutral barrels, fermented with native yeasts. The wine was then hand bottled and laid down for two years en tirage. It was then hand riddled and disgorged in January 2013.

Dosage is 2.75 grams per liter. Total Acidity is 11.5 grams/liter.