SYNCLINE

OURWINES

NV Brut Rose 'Scintillation' Sparkling Wine

470 cases

Tasting Notes

Pale salmon color with fine gentle bubbles. Crisp, delicate strawberry fruit with a bright clean finish. Fresh and beautifully balanced.

Harvest Notes

AVA:	Columbia Gorge
Vineyard:	Celilo
Varietal:	58% Pinot Noir, 42% Chardonnay



Vineyard

We became acquainted with Rick Ensminger, the vineyard manager for Celilo, in 1997. We were well aware of the excellent reputation for both Chardonnay and Gewürztraminer produced from this vineyard and were pleasantly surprised to discover the two acre block of Pinot Noir planted in 1972. Since this discovery, we have given special attention to lower yields and canopy management on this block to create an exceptional Pinot Noir. Planted in 1981, the Chardonnay is the original block of Wente Clone 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 a 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 dehydration 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, a labor of love that does not occur every vintage.

Vinification

The fruit was whole cluster pressed with no added SO2. Half of the initial fermentation was in neutral barrels, the other half in stainless, fermented with native yeasts. The wine was then hand bottled and laid down for one year en tirage. It was then hand riddled and disgorged in May 2013.

No dosage. Total Acidity is 10.4 grams/liter.