



Wine Tech Notes

2016 Blanc de Blanc 'SCINTILLATION'

4 barrels produced • 12% Alc by Vol.

Tasting Notes

Cold mountain nights retain ripping acid levels while the south facing volcanic slopes capture the summer sun. Here we grow dynamic Chardonnay to make a distinctively Gorge Sparkling wine.

Brioche, comice pear, and meyer lemon aromas, together with a delightful richness in the mid-palate and just the right balance of gorgeous acidity present a lovely sparkling wine that will age, as well as it will drink deliciously now, and leave you wondering how you finished the bottle so quickly (yes, we will make more!).



Harvest Notes

Appellation: Columbia Gorge
Varietal: 100% Chardonnay

Vineyard

Rainmaker Vineyard sits in a stunning natural amphitheater at about 1,400 feet above sea level in the mountains overlooking White Salmon, Washington. Part of the original historic Mont Elise Vineyards from the 1960's, and replanted in 2013, this is an exceptional western Gorge vineyard site. Transitioning to organic in 2019, and planted to a diversity of grapes, this is a truly exciting vineyard. We have Chardonnay and Trousseau planted here, with the Chardonnay used to create this Blanc de Blanc Sparkling wine. Cold mountain nights retain ripping acid levels while the south facing volcanic slopes capture the summer sun. Here we grow dynamic Chardonnay to make a distinctively Gorge Sparkling wine.

Vinification

This vintage of sparkling wine was made the "methode traditionnelle" way and is 100% Chardonnay from Rainmaker Vineyard in the Columbia River Gorge. It was hand harvest in the early morning of August 31st, 2016. It was slowly whole cluster pressed, settled overnight and racked clean to neutral French oak barrels for fermentation. The vin claire was cold stabilized, sterile filtered and hand bottled with a "liqueur de tirage" in December 2016, and then laid down for 3 years en tirage. Hand riddled and disgorged in March 2020 as Brut Nature with 2.2g/l of dosage.