R·STUART & CO.

WINERY

ESTABLISHED 2001

NV Bubbly Blanc de Blanc

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale, light yellow

AROMAS – Meyer lemon, Cosmic Crisp apple, starfruit, fresh French bread, spruce

FLAVORS – pear, green apple, crystallized ginger, Meyer lemon curd

STRUCTURE – exciting beginning with brightness and effervescence; dry, as no dosage of sugar was added

FOOD PAIRING: Shrimp Banh Mi, Lemony Crab Pasta, Maria's Cheese Cookies

THE WINE: As the charming little fairy who graces the bottle suggests, this wine will be a sure hit at your next party - the social butterfly. When we first started talking about this project, it was because we wanted a sparkling wine that was just light and lovely, perfect for those times when less is more. Think: the little sister of our Rosé d'Or. It is dry and light, but with an unmistakable creaminess on the mid-palate. Rob says it reminds him of his favorite Burgundian-style Tarte aux Pommes. Still, it's got all of those high-spirited qualities we love.

VINEYARDS:

- Courting Hill, Willamette Valley AVA | Pinot Gris and Chardonnay
- Tukwilla, Dundee Hills AVA | Pinot blanc
- Matteri, Yamhill-Carlton AVA | Chardonnay
- Menefeee, Yamhill-Carlton AVA | Roussanne

WINEMAKING: For all our sparklers, we load the press, but do not put any pressure on the grapes. We roll the press a few times and just let the weight of the grapes lightly press themselves. The result is about 70% of a normal press yield. We do this to keep the base wine from becoming bitter. This juice is settled overnight and then transferred to neutral oak Pinot noir barrels and fermented to dryness. Eventually when we decide to put the wine on tirage (now 7 months later) we cold-stabilize the wine and then put it on tirage with about 2% sugar. We leave the wine in this stage for 15-18 months. Later, the wine is riddled and disgorged. In this case, there was no dosage added.

TECH SPECS:

Alcohol: 11%
TA: 8.1 g/L
pH: 3.21
RS: 0.1%

COMPOSITION:

Majority Pinot blanc and Chardonnay, with Pinot gris and Roussanne

VINEYARD SOURCES:

Courting Hill, Menefee, Matteri, and Tukwilla

AVA:

Willamette Valley

CASES PRODUCED:

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