



## 2021 BLANC DE BLANCS - BONNEAU VINEYARD



### VARIETAL

100% Chardonnay, Clone 76

### WINEMAKING

Méthode Champenoise

### AGING

7 months in neutral French White Oak

### MALOLACTIC

Malic Acid: 5.22 g/l

### CASES PRODUCED

181

### APPELLATION

Los Carneros, Sonoma

### CHEMISTRY

PH: 3.35 TA: 9.73 g/l

### DOSAGE

4.0 g/l

### ALCOHOL

12.1%

### PRICE

\$54

### VINEYARD

The Catherine Bonneau Vineyard is a small family vineyard on the Sonoma side of the Los Carneros AVA. The soil is made up of sandy loam over clay and very deep bedrock. It's location near the "saddle", or narrow portion of the AVA, maximizes the influence of the San Pablo Bay. This leads to year-round morning fog and very cool and strong afternoon breezes from the bay. The daily temperatures rarely exceed 85 °F and the vineyard receives amongst the lowest rainfall totals in the region. The resulting grapes are prized for their crisp acidity and freshness yielding a captivating sparkling wine destined for greatness.

### HARVEST & WINEMAKING

Whole cluster grapes were ushered directly into a press and the resulting juice was left for 48 hours to settle appropriately. The juice was then racked clean and transferred to a stainless steel tank. Here, it embarked on a controlled fermentation process, maintaining a cool 58°F temperature, allowing for the exquisite preservation of its delicate aromatics. The base wine was aged in neutral French white oak barrels for 6 months prior to tirage. Pursuant to the traditional French Méthode Champenoise, the base wine was bottled along with the addition of yeast to promote secondary fermentation and the development of very fine, velvety bubbles. The bottles were riddled over the course of 15 months after which the wine was disgorged, and a minimal dosage of 4 g/l was added during final bottling and labelling.

### WINEMAKER NOTES

The light straw color provides an elegant backdrop for the ultrafine bubbles cascading in the glass like a thousand tiny pearls. On the nose, you are seduced with notes of ripe honey crisp apple, Asian pear, brioche, tropical fruits, cardamom, and hazelnut. A creamy entry on the palette is accentuated with lemon curd, grapefruit, seared pineapple, canary melon, and a touch of steely minerality leading to a smooth and velvety finish. This dry and refreshingly crisp sparkling wine captures the imagination with its elegance and symphony of aromas and flavors. It is the perfect companion to any occasion, providing the backdrop for making memories to last a lifetime.