



## 2010 TRADITIONAL METHOD SPARKLING WINE

### *VINTAGE NOTES*

THE 2010 GROWING SEASON WAS COOLER THAN THE AVERAGE YEAR WITH PLENTY OF RAINFALL IN THE SPRING AND EARLY SUMMER. AFTER A RELATIVELY EARLY BUD-BREAK (MID-APRIL) THE CANOPY GREW VERY SLOWLY OVER THE NEXT COUPLE OF MONTHS WITH TEMPERATURES RANGING FROM THE MID 50'S TO THE LOW 60'S. ALTHOUGH WE CONSIDER THIS A CHALLENGING YEAR THE VINTAGE WAS 'SAVED' BY ANOTHER FANTASTIC OCTOBER, SIMILAR TO WHAT WE EXPERIENCED IN 2008. THE RESULT IS VERY FOCUSED, HIGH ACID WINES WITH MATURE FLAVORS AND PLENTY OF COMPLEXITY DUE TO THE LOW YIELDS AND THE GRAPES EXTENDED 'HANG-TIME'.

### *PRODUCTION NOTES*

THIS SPARKLING WINE WAS CRAFTED IN THE TRADITIONAL CHAMPAGNE METHOD, USING 60% ESTATE CHARDONNAY AND 40% ESTATE PINOT NOIR GRAPES. 2010 WAS AN EXCEPTIONAL YEAR TO TRY OUR HAND AT OUR FIRST TRADITIONAL METHOD SPARKLING WINE, AS THE VINTAGE WAS CONDUCIVE TO THE RETENTION OF ACIDITY, A SLOW RIPENING CURVE, AND DEVELOPMENT OF THE PERFECT SPARKLING GRAPE CONDITIONS. THE GRAPES WERE HARVESTED IN FALL OF 2010 AND AFTER THE SPARKLING PRESS CYCLE, THE WINE WAS FERMENTED AND AGED FOR 10 MONTHS IN BARREL. IN JULY OF 2011, THE WINE WAS BOTTLED AND PUT TO REST FOR **9 YEARS** ON ITS LEES. THE FINAL STEP WAS COMPLETED IN APRIL OF 2020, WHERE THE WINE WAS DISGORGED AND FINISHED WITH ZERO DOSAGE, RESULTING IN A DRY BRUT NATURE SPARKLING WINE.

**PRODUCTION:** 23 CASES DISGORGED, RELEASED SUMMER 2020

**ALCOHOL:** 12.8%