

WALNUT CITY Willamette Valley Brut Blanc de Noirs

VINIFICATION & VINEYARD

Dosage : 10 g/L

Bottle Date : Disgorged August 2014

Alcohol : 13%

Our Blanc de Noir is crafted in the traditional Méthode Champenoise. The Pinot Noir is sourced from our flagship estate vineyard, La Cantera. Planting of La Cantera ("The Quarry") began over 30 years ago and has grown to over 28 acres of LIVE certified Pinot Noir. LCV sits above Rex Hill Winery with a S/SW aspect that tops out at nearly 690' above sea level. The unique wind-deposited Laurelwood soils of the Chehalem Mountains leave a distinct signature on the resulting wines.

Whole-cluster pressed and barrel fermented. Aged for 20 months on lees. Disgorgement took place in the summer of 2014, followed by an additional 4 years in bottle before release.



TASTING NOTE

2011 was a memorable vintage. Large crop loads, picking that extended nearly into November, and a hard-fought quest for ripeness that often fell short. While not an impactful year for red Pinot Noir, 2011 delivered exciting material for our white, sparkling and rosé programs.

Our Blanc de Noir is aromatically expressive defined by cool fruit purity, elegant textures, and a palate that is quite seamless. The dosage of 10 g/L at disgorgement delivers just the right counterpoint to the brightly acidic base wine. The 2011 favors length and finesse over weight and richness.

ABOUT

Since 1999, we've been crafting wines that promote distinctiveness, quality and sustainability, while delivering genuine value. Estate farming is the key to achieving these goals – from over 30 years of developing our vineyard portfolio, it's at the core of what we do. Our hand in the winery never speaks louder than the grapes or their place of origin. We strive for natural balance in our wines and allow the strong influence of vintage in the Willamette Valley to shine through. From harvest to bottle, our cellar program was built around handling wine in small, unique lots.

