

Blanc de Blancs 2013

Blend:

30% Cayuga White
29% Frontenac gris
26% Frontenac blanc
15% Seyval

Alcohol: 11.4% abv TA: 8.66 g/L pH: 3.32

Dosage/residual sugar: 15 g/L or 1.5%

Sweetness designation: Brut

Case Production: 183 cases

Date Bottled: 7/21/2014 Date disgorged: 5/1/2016

Grape Source(s): 100% Cellardoor Estate Vineyard, Lincolnville, ME

Winemaker Notes: Despite the unusual growing season with weeks of cool temperatures, a stretch of hot weather, and too much rain, we harvested beautiful grapes for our first estate grown Blanc de Blancs between October 5 and October 13. To reduce the natural high acidity in the grapes, we followed the primary fermentation with a secondary malolactic fermentation after which we aged the wine in neutral barrels sur lie for 5 months (stirring the lees weekly). Once we achieved the desired chemistry and mouthfeel, we bottled the base wine with yeast and sugar for a Traditional Method bottle fermentation. The wine was then allowed to age on the lees for an additional 21 months before disgorging the yeast and corking. As a final touch, we added a 15 g/L dosage for perfect balance.

Special note: Due to the naturally high levels of calcium in our soils, our estate grapes are also high in calcium. This can cause calcium tartrate crystals to form in the bottle. These crystals are just calcium falling out of solution over time and will cause no harm or flavor change.

Tasting Notes: With notes of fresh pineapple, candied banana, and caramelized crème brûlée, our Blanc de Blancs synchronizes vivacious energy with a round, sleek body.

Awards:

Silver - 2017 Finger Lakes International Wine Competition
Silver - 2017 Best of New England Wine Competition
Silver - 2017 Los Angeles International Wine Competition
Silver - 2017 Indy International Wine Competition

Pairing Suggestions:

- Potato Chips (trust us)
- Oysters
- Fresh picked crab

Price: \$50.00

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WINERY *Maine* 

