

Blanc de Blancs 2016

Blend:

44% L'Acadie blanc
28% Frontenac gris
28% Frontenac blanc

Alcohol: 12% abv TA: 7.4 g/L pH: 3.06

Dosage/residual sugar: 3.8 g/L

Sweetness designation: Extra Brut

Case Production: 191 cases

Date Bottled: 6/28/17 Date disgorged: 2/26/20

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

Aging: 100% stainless steel

Winemaker Notes: With above average temperatures and a dry fall, 2016 was a near perfect growing season in Maine. While this vintage of Blanc de Blancs includes a significant portion of our Frontenac gris and blanc, it marked the first harvest of our estate L'Acadie blanc - a grape with naturally ideal harvest parameters for sparkling wine. After undergoing a partial malolactic fermentation, we chose to age the blend of the three grapes in stainless steel rather than oak prior to tirage. After bottling the base wine with yeast and sugar for a Traditional Method bottle fermentation, we aged the wine for an additional 32 months before disgorging the yeast and corking. With just a minimal dosage, this wine is crafted as an extra brut.

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: Rich and complex with bright pineapple, quince, and brioche, with a mineral backbone.

Pairing Suggestions:

- Brie with toasted baguette
- Potato Chips
- Oysters

Price: \$45.00



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