
CACHE CREEK

VINEYARDS & WINERY

2017

Celebration Cuvée

BLANC DE BLANC
SPARKLING WINE
LAKE COUNTY



SILVER MEDAL *2020 Sunset International Wine Competition*

WINEMAKER NOTES

Our Blanc de Blanc was fermented cold to capture the freshness of the fruit, and then refermented in the bottle using the classic “méthode champenoise” of France’s Champagne region. The fermentation of this Chardonnay cuvée creates a lighter version of Chardonnay, which then allows the re-fermentation in the bottle to produce the gentle toasty aroma and lets the creamy flavors of yeast come through in the “mousse” (classic aromatics of méthode champenoise) on the finished wine. This method delivers a refreshing sparkling wine with a complex array of fresh fruit characters amid a shimmering aspect of very fine bubbles.

COMPOSITION	100% Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	11.8%
TA	0.70g/100ml
pH	3.05
PRODUCTION	100 cases

TASTING NOTES

Enticing aromatics of toasty brioche fuse with traces of lemon crème brûlée and juicy sliced pear. Tiny bubbles release delicious flavors of citrus confit and grated ginger on the entry. A mid-palate brightness offers rich vanilla, green apple, and a creamy toast essence. This elegant sparkler provides the ideal balance of flavors, mouth weight, petite persistent bubbles, and a lingering finish.

Enjoy with your favorite quiche and pastries for brunch, or a seafood platter of fresh cracked crab, seared scallops, sautéed prawns, and steamed lobster with drawn butter.