
CACHE CREEK

VINEYARDS & WINERY

2018

Celebration Cuvée

BLANC DE BLANC
SPARKLING WINE
LAKE COUNTY



SILVER MEDAL 2021 Press Democrat North Coast Wine Challenge

SILVER MEDAL 2021 East Meets West Wine Challenge

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	12%
TA	5.3 g/L
pH	3.34
PRODUCTION	100 cases

TASTING NOTES

Endless tiny bubbles and a nose of brioche, lemon, and Asian pear tempt that first sip—which hooks you completely. The lively entry exposes delicious green apple, white peach, and lemon zest fused with hints of freshly ground ginger. As the mouthwatering, creamy essence fills the palate, traces of pineapple and toasty yeast appear, adding dimension and depth to this seductive sparkling wine.

A perfect pairing with a first course of crab cakes or cocktail prawns, or enjoy with chicken piccata served with lemon infused rice.