

CACHE CREEK

VINEYARDS & WINERY

2019

Celebration Cuvée

BLANC DE BLANC SPARKLING WINE

LAKE COUNTY



SILVER MEDAL 2023 Press Democrat North Coast 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	12.6%
TA	7.4 g/L
pH	3.09
PRODUCTION	180 cases

TASTING NOTES

Subtle yet enticing aromatics of Meyer lemon, slivered roasted almonds, fresh baked bread and white floral fill the nose. A refreshing entry quickly exposes a rich texture as the flavors are slowly revealed. Gentle traces of blood orange and Asian pear mingle with hints of brioche and ginger. Just as this magic liquid hits mid-palate, a creamy caramel essence—reminiscent of crème brûlée with the perfect crust on top—appears. Enduring bubbly fill the palate and linger into the persistent finish, giving the perfect sipping experience from beginning to end.

This delicious sparkler pairs beautifully with shrimp lettuce wraps, or fresh crab pasta with a creamy lemon sauce.