
CACHE CREEK

VINEYARDS & WINERY

2015

Celebration Cuvée

BLANC DE BLANC
SPARKLING WINE
LAKE COUNTY



WINEMAKER NOTES

The vision for the Cache Creek sparkling cuvée, made from 100% Cache Creek Chardonnay grapes, was to produce a classic sparkling wine that would show off the richness of this unique growing area in a classic format of sparkling wine. It was made from clones that were chosen and isolated by the University of California at Davis for their superiority in producing quality chardonnays in California and the Burgundy region of France. The cuvée 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.

COMPOSITION	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	11.62%
TA	0.64g/100ml
pH	3.27
PRODUCTION	100 cases

TASTING NOTES

Our inaugural sparkling wine offers finesse and elegance from the first whiff to the lingering finish. The nose is laced with inviting creamy toast notes and hints of bright lemon. Crisp and refreshing, the palate is filled with layers of delicious flavors—freshly toasted brioche, subtle citrus, crème brûlée, Asian pear, and traces of ginger.

This delightful sparkling wine is perfect for just sipping with that special someone, and will also pair well with pan-seared scallops, wild mushroom risotto, or crab cakes.