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# CACHE CREEK

VINEYARDS & WINERY

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2016

## *Celebration Cuvée*

BLANC DE BLANC  
SPARKLING WINE  
LAKE COUNTY



**GOLD MEDAL** *2019 San Francisco Chronicle Wine Competition*

### WINEMAKER NOTES

Our Blanc de Blanc was fermented cold to capture the freshness of the fruit, and then re-fermented 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	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	11.73%
TA	0.73g/100ml
pH	3.07
PRODUCTION	136 cases

### TASTING NOTES

The endless tiny bubbles rising in the glass, combined with enticing aromatics of toasted brioche, baked pear and hints of honeysuckle and vanilla, inspire you to quickly sip this lovely sparkling wine. The crisp, refreshing entry flows quickly into a creamy, rich palate laced with white peach, pineapple, Tahitian lime, and a trace of minerality. The delicate balance of mouthwatering acidity and plush flavors creates an elegant sparkler with a long, lingering finish filled with fine persistent bubbles and a touch of ginger.

An ideal wine to open for a special occasion, and also perfect with a first course of Alaskan king crab legs served with drawn butter, or a romantic dinner of seared scallops in a Meyer lemon beurre blanc sauce.