2018 MÉTHODE CHAMPENOISE *Brut*

VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in verasion caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of the Oregon Wine Board.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

WINEMAKING NOTES

Our Brut is sourced from estate-grown Pinot Noir and Chardonnay. Crafted using méthode champenoise, the wine underwent secondary fermentation in this bottle. It then aged on its lees for 14 months to develop complexity while preserving vibrancy before disgorgement.

TECHNICAL DATA

Grape Type: 64% Chardonnay, 36% Pinot Noir

Chardonnay Clone: Espiguette 352

Pinot Noir Clone: Pommard

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic) and Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: September 6 – 13, 2018

Harvest Statistics
· **Brix:** 17.4°
· **Titratable Acidity:** 10.52 g/L
· **pH:** 2.99

Finished Wine Statistics
· **Alcohol:** 12.0%
· **Titratable Acidity:** 9.62 g/L
· **pH:** 2.99
· **Sulfate Level:** low

Fermentation: Neutral oak barrels

Barrel Regimen: 12 months in barrel, neutral French oak and stainless steel tanks

First Bottling for Tirage: April 12, 2019

Sur Lies Aging: 14 months

Final Bottling: June 2020

Cases Produced: 97

TASTING NOTES

Fine bubbles elevate a bouquet of citrus, ginger, shortbread and minerality. Attractive lemon and apricot notes meld seamlessly on the palate with hazelnut, brioche and brine flavors gained from extended sur lie aging. The creamy and elegant structure combined with bright acidity carry these flavors through the lingering vibrant finish.

Peak Drinkability: 2021 – 2028

FOOD PAIRINGS

Enjoy in a toast during a celebration, or on its own before the start of a meal. Pair with delicate seafood dishes like fresh oysters, sashimi and grilled scallops or salty, creamy or nutty foods like fried calamari, chicken and waffles, caesar salad and soft cheeses.

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