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Description automatically generated **2017 WHITE SPARK**   
   
**Estate     Middleburg AVA**

**WINEMAKING NOTES**

Our White Spark Blanc de Blancs is made from 100% Chardonnay from the Estate produced in the Méthode Champenoise winemaking style. After hand-harvesting and sorting in the vineyard, our grapes were gently transported into small lugs and then stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before being pressed with a specific sparkling pressing program: only the “Coeur de cuvée” or “middle juice” from the press was used to make this sparkling. Cold-settling occurred for one night and then alcoholic fermentation began in stainless steel tank. This base wine was fermented and aged entirely in stainless steel. In May of the following year, the base wine underwent secondary fermentation in bottle after the addition of yeast, nutrients for the yeast, and sugar. The bottling was done by hand and the bottles were stored in layers via wire cage to be aged on lees. When we are ready for the finally bottling- we manually disgorge (or “remove”) the yeasts precipitate (or “lees”) from the bottles and then added a dosage liquor to each bottle (the dosage liquor contained a high concentration of sugar to result in a final product at 6 g/l). We then completed bottling by replacing the capsule closure with natural cork and wire, all done by hand.

**TASTING & PAIRING NOTES**

Bright, clear color – mineral – pastry & brioche – silky bubble structure – apple – pear

Pairs best with brunch food (French toast, quiche, pastries) – fried foods – sweet & salty combinations

**PRODUCTION DETAILS**

Vintage Year: 2017  
Vineyard: 100% Casanel Vineyard – 100% Estate Appellation: AVA Middleburg   
Composition: 100% Chardonnay   
Average Vine Age: 9 years old   
   
Harvest Date: 8/16/17

Brix at harvest: 15 brix

Primary fermentation duration: 14 days  
Bottling/Tirage Date (for secondary fermentation in bottles): 4/27/18

Pressure after tirage (6/28/2018): 7.25 Bar  
Disgorging Date: done on demand   
Primary Fermentation: Stainless Steel   
Yeast: Laffort Spark   
ML: 0%   
pH: 3.1   
Alcohol: 12.0% vol.   
Residual Sugar: 6 g/l in glucose-fructose (added with dosage/expedition liquor) .6% RS (Extra Brut)   
Primary Aging: 100% Stainless Steel    
Cases produced: 45 cases   
Cellaring: Enjoy it now to 2031.