



**2016 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. After 41 months, we proceeded to 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 on October 22, 2020.

## **TASTING & FOOD 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: 2016

Vineyard: 100% Casanel Vineyard – 100% Estate      Appellation: AVA Middleburg

Composition: 100% Chardonnay

Average Vine Age: 8 & 9 years

Harvest Date: 8/24/16

Bottling/Tirage Date (for secondary fermentation in bottles): 5/24/17

Disgorging Date: 10/22/2020

Primary Fermentation: Stainless Steel

Yeast: Spark

ML: 0%

pH: 3.02

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

Aging Time in Tirage: 41 months

Cases produced: 59 cases

Cellaring: Enjoy it now to 2029