



## N/V Blanc de Blanc

---

Alcohol label %: 12.0 | pH: 3.05 | Acidity (TA): 12.4 | Residual Sugar (g/L): 10.0

---

### Growing Conditions

These are some of the first vineyards planted for vinifera in the region. Ricks in particular is well suited to bubbly wines, as the way the trellis is laid out, it allows us to maximize each plant's canopy and to carry extra canes to fill out the fruiting zones. The Chardonnay that makes this wine is a Colmar clone. No matter how hot the season gets, we will always have the acidity and structure a bubbly wine needs.

### Winemaking

This wine gained its bubbles via the Charmat method. This has become our preferred technique for bubbly in how the pace of production constantly allows us to refine our technique.

### Aging

Stainless steel

### Palate

This wine is crisp, refreshing, and creamy on the palate.

