



2014 Whole Buncha Bubbles Blanc de Noir

Winemaker Kathleen Inman's goal is to create a classic sparkling wine that has elegance and balanced acidity. Single vineyard, single vintage sparkling wines are unusual in California. Like our acclaimed 2012 Blanc de Noir, the 2014 Whole Buncha Bubbles is 100% OGV Estate Pinot Noir from our organically farmed vineyard. This small lot of elegant, food friendly méthode champenoise is 100% Pinot Noir. After nearly three years on the yeast, this sparkling wine is incredibly aromatic, complex, and has a very fine bead (LOTS of tiny bubbles...in fact you could say - a "Whole Buncha" tiny bubbles!).

Appellation: Russian River Valley, Sonoma County

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color and appearance: Palest hay-colored tint, good mousse, and very fine bead

Aroma: Apple raspberry crumble

Flavor: Green apple moves towards lemon meringue pie and then finishes with seashells and a chalky minerality and red fruit: a clean, crisp palate impression. The acidity is very bright and creates a pleasing structure for this linear, focused sparkling wine.

Winemaker Notes

Olivet Grange Vineyard (OGV Estate) has soils that are sandy loam with gravel in all profiles. The vineyard elevation is 90 feet, and is farmed with only organic inputs. This sparkling wine incorporates Pinot Noir clones 114, 115, 777 and 667 planted to 101-14 and 420A rootstocks. The vineyard is dry-farmed except for fertigation of compost teas. In the vineyard, we do no leaf removal or green fruit drop, but we do remove lateral shoots.

Specific rows were selected for this sparkling wine. We hand-picked into half-ton bins, getting the grapes to the winery in the morning. Whole clusters were put in a bladder press and the free run juice was captured for the cuvée. Two press fractions, or tailles, were then taken, and all three portions were fermented separately. Small portions of the press fractions were then added to the cuvée. After three years of bottle aging on yeast, 166 cases were disgorged on November 2, 2017.

Case Production: 166

VINTAGE

2014

VARIETAL

Pinot Noir

HARVEST DATE

August 12, 2014

TA

0.63

PH

3.1

TIRAGE/DISGORGING DATES

Tirage - May 27, 2015

Disgorge - November 2, 2017

RESIDUAL SUGAR

0.031

ALCOHOL

12.0%

INMAN
Family