



2018 Blanc De Blancs

Winemaker Kathleen Inman's first ever single vineyard, single vintage Blanc de Blancs made with 100 percent Chardonnay. This wine is elegant and balanced with excellent acidity. It was produced in the traditional, *méthode champenoise*. Enjoy now – but you will be rewarded with aging in the coming years.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Pratt Irwin Lane

Tasting Notes

Color & Mousse: Pale straw with a very fine bead

Aroma: Meyer lemon zest, lime leaves, mineral-wet stone, citrus flowers, and jasmine

Flavor: Meyer lemon, pomelo, lemon thyme, Golden Delicious apple, mineral, saline, savory

Winemaker Notes

We hand-picked into half-ton bins, getting the grapes to the winery before 7 a.m. Grapes were whole-cluster pressed with free run juice going to the cuvée. The cuvée and taille (the press fraction) were fermented separately. Only a small fraction of the taille was used in the assemblage.

The wine settled for 36 hours and was kept at 52° F to 54° F. We racked to a fermenter and began fermentation using Quartz yeast in the stainless vessel and a natural yeast fermentation in the one-year-old Cadus barrels for the balance. Fermentation was carried out at 51° F until 2 Brix when we shut off the cooling to finish the fermentation. We settled the wine for 7 months on the lees before assemblage. This is a single-vineyard sparkling wine made from one pick and one press, so options for blending were limited. Once blended, the wine cold stabilized. It was crossflow filtered and bottled with additional yeast and sugar. The wine received 30 months of aging on the lees. A 4-day mechanical riddling cycle was followed by disgorging. Dosage was 0.5g/L sugar dissolved in wine, not water, with no added SO₂.

Case Production: 138

VINTAGE
2018

VARIETAL
Chardonnay

HARVEST DATE
August 2018

AGING
60% Stainless Steel
40% French Oak

TIRAGE BOTTLING
February 2019

DISGORGEMENT DATES
August 2021

DOSAGE
0.5 g/L

ALCOHOL
12%

INMAN
Family