



2019 Blanc de Noir

A classic sparkling wine that has elegance and balanced acidity to represent both the traditions of méthode champenoise and our Olivet Grange Vineyard's Pinot Noir. This is winemaker Kathleen Inman's third single vineyard, single vintage Blanc de Noir made with 100% OGV Estate Pinot Noir, the last was the 2013 "Whole Buncha Bubbles". This time, the Blanc de Noir is a Brut Nature - no sugar was added in the dosage nor was any sulphur dioxide. This elegant wine is balanced with excellent acidity, and the most amazing long raspberry finish. 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: Olivet Grange Vineyard

Tasting Notes

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

Aroma: Caramelized apple and raspberry crumble, mineral, wet stone

Flavor: A clean fresh palate impression of green apple which moves towards lemon meringue pie, seashells and a chalky minerality while the finish is fresh ripe raspberry. The racy acidity is bright and creates a pleasing structure for this linear, focused wine.

Winemaker Notes

Grapes were whole-cluster pressed with free run juice going to the cuvée. The cuvée, first and second tailles (the pressed wines) were fermented separately. Only a small fraction of the tailles were used in the assemblage. No SO₂ was used at the press. The wine was settled for 36 hours and kept at 52° F to 54° F. We racked to a fermenter and fermentation began using Quartz yeast. Fermentation is carried out at 51° F until 2 Brix when I shut off the cooling to finish the fermentation. We settled the wine for four months on the lees before assemblage. The wine was cross-flow filtered prior to tirage bottling which was on 18 December 2019. The Blanc de Noir received 38 months of aging on the lees. Riddling was done mechanically over the course of 4 days. I preferred the aromatics, structure and overall texture and balance without the addition of sugar or other wine as a dosage; this lot was disgorged and self-dosed on January 31, 2023.

Total Production: 223 cases

VINTAGE
2019

VARIETAL
Pinot Noir

HARVEST DATES
August 2019

BOTTLING DATES
Tirage:
December 18 2019

Disgorged:
January 31, 2023

RESIDUAL SUGAR
0

ALCOHOL
12%