

# MICHEL-SCHLUMBERGER

ESTATE-GROWN (2015)

**BLANC DE BLANCS Sparkling Wine Sonoma County**



**Varietal Composition:** 100% Pinot Blanc

**The Vineyard:** The grapes used to make this BLANC DE BLANCS sparkling wine are all from our estate vineyard at Michel-Schlumberger.

**Vintage:** These grapes were picked in the **2015** vintage. Moderate summer and fall temperatures allowed the grapes to retain bright fruit flavors.

**Harvest:** Average brix: 19.0    pH: 3.18    TA: 0.72 g/100ml

**Fermentation:** Fermented in stainless steel tanks at cool temperatures to retain the fruit flavors. No malo-lactic fermentation. After fermentation, the wine was settled then blended into this cuvée.

**Cooperage / Aging:** The cuvée was bottled with a dosage of special sparkling wine yeast and allowed to ferment in the bottle. Aged for 12 months “on the yeast” in the bottle, the wine develops the classic rich texture and refined “sparkle” that comes from this “Methode Champenoise” technique.

**Sensory Notes:** Color: pale straw

Aromas: delicate floral and white peach aromas

Palate: round and creamy, with elegant flavors and well-balanced crispness.

**Disgorging Date:** March 27, 2017

**Cases Produced:** 160

**Final Technical Info:**    pH: 3.22    TA: 0.65 g/100ml    Alc: 12.5%    Residual Sugar: 0.8%