



## 2011 Blanc de Noir Sparkling

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<b>Production:</b>	171 cases
<b>Winemaker:</b>	Steve Ryan
<b>AVA:</b>	Chehalem Mountains AVA, Willamette Valley <i>(labeled "Oregon" due to California production location. TTB regulation only)</i>
<b>Vineyard blocks:</b>	Primarily from the cooler Eastern-facing blocks
<b>Production Method:</b>	Partial French oak aging before tirage, 56 months en tirage, no dosage
<b>Disgorging Date:</b>	July 25, 2016

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The 2011 growing season was one of the coolest in recent Oregon history – the Le Cadeau harvest ended shortly after Halloween. By mid-October, larger clusters on the Eastern slope of the vineyard had only achieved 19-brix, while smaller clusters were closer to full physiological ripeness. A portion of these larger clusters were picked and delivered to Steve Ryan (Côte Est winemaker) in order to craft our inaugural vintage of sparkling wine. The estate Pinot Noir was carefully pressed, minimizing skin contact to achieve a true "Blanc de Noir". Our sparkling is made in an artisanal "growers style" – the wine was fermented with native yeast and a portion in French oak, followed by tirage aging for over 4.5 years (56 months). Disgorged in July 2016 with no dosage added, our long wait has been rewarded with pure and focused flavors of apples and almonds.

After gaining his degree in soil science from University of Minnesota, winemaker Steve Ryan had the privilege of working as head winemaker of Martinelli in the mid-90s. While recently running the custom crush facility Rack & Riddle in Healdsburg, he focused on biodynamic research in Hopland, CA while making small-production cuvees from California and Oregon, including the highly regarded Le Cadeau "Côte Est" Pinot Noir since 2007. Now settled into a home in the North Willamette Valley, Steve's production is being crafted entirely out of Oregon beginning with the 2014 vintage.

**91 Points | Wine Enthusiast** – "Fine tiny bubbles and a fresh, yeasty aroma introduce the wine, which has excellent concentration. Green apple and green banana, a touch of cucumber and a nice toasty frame all combine gracefully. The odds are that this will continue to improve in bottle for another five years at least." –PG