



2016 PATTERSON CELLARS BLANC DE BLANCS



TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: SageCliffe

CELLAR TREATMENT: 100% neutral French oak

PRODUCTION: 170 cases

ALCOHOL: 12.9% by volume

TASTING NOTES

Pale gold in color, our 2016 100% Chardonnay Blanc de Blancs opens with aromas of citrus blossoms and light tropical fruits. Fine bubbles bring out flavors of fresh apple tart, lemon crème and hints of hazelnut that last long into the satisfying finish. Pair this delightfully dry sparkling wine with raw oysters, a nutty parmesan or asiago, or perhaps a double cream gouda.

PRODUCTION NOTES

We whole-cluster pressed it and barrel fermented the base wine for a month. After resting in the barrels for another ten weeks, the wine was racked back into stainless steel tanks and prepared for bottling. Using the traditional champagne method of production, we introduced additional yeast and a precise amount of sugar into each bottle along with the base wine, and laid them down for four months before disgorging, final balancing additions and corking.



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