



2017 PATTERSON CELLARS BLANC DE BLANCS



TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: SageCliffe

CELLAR TREATMENT: 100% neutral French oak

PRODUCTION: 281 cases

ALCOHOL: 13.3% by volume

TASTING NOTES

Pale yellow in color, our 2017 100% Chardonnay Blanc de Blancs opens with aromas of fresh apples, lemon bars, white blossoms and ripe pineapple. Fine bubbles and a delicate mousse highlight flavors of pineapple, lemon-lime tart and apple, carried along with just a touch of minerality and a lingering finish with a hint of citrus zest at the end. Pair this delightfully dry sparkling wine with raw oysters, fresh-picked crab, or a nutty parmesan or asiago cheese.

PRODUCTION NOTES

Chardonnay from SageCliffe Vineyard (inside the Gorge Amphitheater) was harvested on September 19, 2017. We whole-cluster pressed it and barrel fermented the base wine for 3½ weeks. After resting in the barrels for another twelve 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 three months before disgorging, final balancing additions and corking.



EXPLORE WASHINGTON WINE. START HERE.

HOLLYWOOD HILL TASTING ROOM | 425-892-2964

WAREHOUSE DISTRICT WINERY & TASTING ROOM | 425-483-8600

SODO TASTING ROOM | 206.922.3371

LEAVENWORTH TASTING ROOM | 509-888-5629

PATTERSONCELLARS.COM