

# 2021 Chêne Blanc de Noirs

SLO COAST AVA

## VINEYARDS

100% Chêne

*Demeter Certified Biodynamic*

## VARIETAL

100% Pinot Noir

## HARVEST DATES

9/3/21

## FERMENTATION

Whole bunch pressed. No SO<sub>2</sub> added. Fermented in 100% neutral French oak barrels and puncheon by native yeast. Malolactic conversion by native bacteria.

## ÉLEVAGE

Aged 8 months on lees prior to bottling unfiltered & unfiltered. Bottled with a yeast culture and sugar solution to undergo a secondary fermentation in bottle. Fourteen months spent *en tirage* prior to being riddled and disgorged. Dosage of 2 g/L and minimum effective SO<sub>2</sub> added at disgorging.

## BOTTLING DATE

5/26/22

## DISGORGING DATE

9/11/23

## PRODUCTION

87 cases

## COLOR

Pale straw

## AROMAS

Peach - Red Apple - Brioche

## PALATE

Vibrant and pure, with orchard fruit and saline aromatics. Persistent bubbles carry the wine across the palate with flavors of white flowers, toast, and apples. Made in the extra brut style, this wine is racy, clean, and super expressive. It was disgorged with 2 g/L dosage added for balance.

## VINTAGE

2021 was a return to normal on the SLO Coast and has produced one of the best vintages of recent years. After a cool spring we welcomed a classic summer of foggy mornings and warm days. Our vineyards love this combination of weather that allows for slow ripening, leading to concentrated flavors, high natural acidity, and moderate levels of sugar. Harvest proceeded without significant weather events or the heat waves that have become a particular worry for us. Without incremental weather forcing our hand, we were able to closely monitor the vineyards and make picking decisions around flavors. This is a vintage that should produce classic, age-worthy wines.

“Scattering bubbles of illusion to entertain and instruct children like us.”

- Ellwood Decker, Dunite, 1939