

Lifevine



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2020

BLANC DE BLANCS

UMPQUA VALLEY, OREGON

WINEMAKING NOTES:

Hand picked and lightly pressed, immediately upon arrival. Chardonnay clones 548 and 96, chosen carefully, pressed and fermented separately. 548 offers focus and drive, while 96 is fun and fruity - these two work together to create a fun approachable wine. Fermentation temperature was kept low to enhance aromatics, with lees stirring to develop structure and build texture. The wine is naturally low in sugar with no dosage and produced without the use of oak or malolactic conversion. The finished wine is then bottled under pressure to dissolve CO₂, creating a lively sparkling character.

VINTAGE NOTES:

2020 began with a cool, wet spring. Budbreak was tracking in a normal pattern, while rain during bloom caused yields to be lower than normal - focusing concentration of berry and flavor development. A cooler than normal July and August helped the fruit ripen slowly and evenly, with a heat bump in the first week of September to help finish out the year. We picked the grapes for Lifevine bubbles just before an early September heat spike, in perfect weather.

VINEYARD:

100% Coles Valley Vineyard - Clone 96 from block 1, Clone 548 from block 2. Meticulously farmed and carefully handled by Chris Lake and his team, Coles Valley is our vineyard nestled along the Umpqua River. Warm days help the fruit ripen, while the cool marine influence moves upriver in the evening - preserving acidity and freshness. Harvested September 3 & 4, 2020.

TASTING NOTES:

This gently sparkling white wine has vivid crisp acidity balanced with a creamy texture enhanced by tightly integrated bubbles. This wine immediately presents ripe aromas of pear and yellow apple with hints of pineapple, apricot and jasmine. Upon tasting, this dry wine shows ripe apricot and apple giving way to subtle notes of minerals and fresh delicate herbs. Enjoy well-chilled on it's own or paired with your favorite dish.

ANALYSIS:

Alc: 13.5%, pH: 3.10, TA: 7.7, RS: 5.5g/L



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