

FOPPIANO

VINEYARDS

RUSSIAN RIVER VALLEY

ESTATE BOTTLED

SPARKLING Blanc de Blancs

v. 2017

VINEYARDS: This lovely sparkler was made entirely from the Family's Russian River Estate. Planted in 1988, Chardonnay from Block 10, chosen to be the primary source for our vintage 2017 Sparkling Blanc de Blancs as the berries were uniform in size and displayed great flavors at 19 Brix.

WINEMAKING: METHODE TRADITIONELLE

Method Traditionelle is the ultimate quality method to make sparkling wine as it is modeled after the classic winemaking methods of Champagne, France. The grapes were hand-picked and the whole clusters were gently pressed to extract and separate the juice from the center of each berry. The best juice (cuvée cut) was fermented in five, carefully selected, French oak barrels. Subsequently, the cuvée blend was fermented in the bottle and allowed to age gracefully on the yeast for more than 4.5 years. After hand riddling, the sparkler was dosed with a special wine-sugar liqueur to a "Brut" level to add complexity and balance the wine's acidity. From grape to bottle, this special release was made entirely at Foppiano Vineyards.

TASTING NOTES: Influenced by the French oak and 55 months of yeast aging, this bubbly is complex, rich, and carries a very long finish. Fresh, aromatics of baked apple, nutmeg, and sweet bread dough follow through to the palate. Additionally, notes of lemon custard, and dried apricot add complexity to the flavor profile. The full bodied, creamy mouth feel is supported by a vibrant acidity. Wonderful by itself or pair with a variety of dishes including: oysters, sushi, Asian and Latin cuisine, hard cheeses like Parmesan or a rich triple cream such as St. Andre.

HARVEST DATES August 11th, 2017

ALCOHOL 12.2%

TIRAGE BOTTLED: May 10th, 2018

AGING ON THE YEAST: 55 months

DISGORGED: December 16, 2022

CASES PRODUCED 85

12707 OLD REDWOOD HIGHWAY *mail* P.O. BOX 606 HEALDSBURG, CALIFORNIA 95448

T 707.433.7272 F 707.433.0565

WWW.FOPPIANO.COM

