



2022 Blanc de Noirs

SANTA BARBARA COUNTY

WINEMAKING

Made from premium Pinot Noir grapes sourced from Santa Barbara County's cool-climate vineyards, this Blanc de Noirs captures the region's signature vibrancy. Gently pressed to preserve its pale golden hue, it was aged on fine lees to develop texture and complexity while maintaining its electric freshness. The result is a sparkling wine that is both crisp and expressive, with an energetic effervescence that makes it a tasting room favorite.

TASTING NOTES

The 2022 Santa Barbara County Blanc de Noirs bursts with vibrant aromas of wild strawberry, white peach, citrus blossom, and a hint of toasted almond. On the palate, its lively effervescence enhances bright flavors of raspberry, blood orange, and golden apple, balanced by crisp acidity and a refreshing mineral undertone. This zippy, fizzy sparkler delivers an energetic and mouthwatering finish, leaving a lasting impression of citrus zest and delicate brioche.

FOOD PAIRING

The bright acidity and lively bubbles of this Blanc de Noirs make it an ideal match for a variety of dishes. Here are some perfect pairings:

- *Fresh oysters with a citrus mignonette
- *Tuna tartare with avocado and lime
- *Crispy duck spring rolls with hoisin sauce
- *Lemon herb roasted chicken with fennel
- *Soft cheeses like Camembert or Humboldt Fog with fig preserves

VARIETAL COMPOSITION

100% Pinot Noir

AGING REGIMEN

7 months in bottle

pH 3.20

TA 0.89

ALC 12.0%

CASES 650

SRP \$52

