BRUT

See

Tiny bubbles which bring grace to the swirling flavors in the glass.

Smell

Undertones of baking spicewith ginger candy, white flower, anddelicate peach.

Taste

A mix of honey crisp apples, pie crust,and lemon bars culminating with notes of marcona almonds on the palate.

THE DETAILS

VINTAGE 2018; 96 points, International Wine Report

VINTAGE NOTES A dry winter and cool spring set the stage for the 2018 vintage. 90 days without precipitation, stressed the vines but eliminated disease pressure. Warm autumn with cool maritime nights allowed the grapes to ripen beautifully while retaining acidity.

VARIETAL 67% Pinot Noir
33% Chardonnay

DOSAGE 5.5 g/L

APPELLATION Eola-Amity Hills

PRODUCTION 325 cases

NOTES

We are excited to share SIPI, an interactive AI tasting room experience in your home! Open your bottle of wine and follow the prompts for a truly unique experience.