

Blanc de Blanc

Stan's Bench

Sparkling Wine

Varietal	Appellation	Vineyard	
Chardonnay(100%)	Golden Mile Bench	Stan's Bench	
Residual Sugar	Titratable Acidity	pH	ALC
2.2 g/L	7.9 g/L	3.4	12.7%
Fermentation		Secondary Fermentation	
100% Stainless Steel		80 days in bottle <i>en tirage</i>	

Vintage Conditions

100% Chardonnay, hand harvested from two blocks on Stan's Bench on August 18, 2021. Made in the traditional method. Stan's Bench stretches North to South along the west mountain side with the Chardonnay being planted on the higher elevation to ensure freshness and acidity in the fruit. The fruit was gently pressed with minimal skin contact and fermented in a stainless steel tank. It underwent secondary fermentation in the bottle where it was aged on the lees for three years before disgorging.

Tasting Notes

Prepare to be dazzled by this sparkling wine's vibrant bouquet! Aromas of zesty citrus and fresh green apple dance alongside the rich, inviting scent of brioche and the delicate allure of orange blossom. On the palate, this wine is a lively symphony of fresh citrus flavors, underscored by a crisp acidity that keeps things exciting. Its delicate structure and dry finish make it a sophisticated choice for any occasion.

Food Pairing

Smoked salmon canapés - The smoky, rich flavor of the salmon is just perfect with the wine's brioche aroma and lively acidity. Say what... Lobster risotto? - The creamy, decadent risotto with tender lobster really brings out the wine's vibrant citrus and green apple notes. It's a bit fancy, but totally worth it. And for something a bit lighter, goat cheese tartlets. The tangy, creamy goat cheese pairs wonderfully with the wine's fresh citrus and orange blossom aromas. Plus, they're super easy to make and always a hit.