



WINE
100% CHARDONNAY | BRUT ZERO
FERMENTED IN FRENCH OAK FOR 12
MONTHS, BOTTLE AGED FOR 30 MONTHS
ON LEES, DISGORGED JANUARY 25TH, 2023
VINEYARD
DAVID HILL ESTATE VINEYARD
DRY FARMED | LAURELWOOD SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC
YEAST NUTRIENT, NATIVE YEAST.



2019 Traditional Méthode Sparkling

Vintage Overview

On the nose, toasted brioche and honeydew come together with Asian pear and yuzu. On the palate, mouthwatering acid and bubbly minerality balance the pear and yuzu. Accented with radish shoot and white mushroom, this wine has a lingering long finish with a touch of creme caramel.

In the Vineyard

In 2019, the Northern Willamette Valley saw a return to a more classic cool vintage. Spring was warm and damp with a late bud-break, while the growing season was moderate and steady. Early rains and a rapid October cool down created the need for strategic harvesting of fruit, which rewarded us with optimal ripeness and retention of acidity. From 2019 we may see one of the best vintages in the last two decades.

In The Winery

The wine has been fermented in French oak for 12 months, then bottle aged on its lees (tirage) for 30 months. On January 25th, 2023, the wine was disgorged, corked and caged.

davidhillwinery.com



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