



Viticultural Data:

Vine Age: 14-16 years
Yield: 3 tons/acre
Sugar at Pressing: 21.5 Brix

Enological Data:

pH: 3.1
Residual Sugar: 1.5
Bottled: Spring 2000
Disgorged: Spring 2010
Cases Produced: 200

1999 Sparkling Wine

Planted in 1974, the Estate is the oldest Pinot block at Elk Cove Vineyards. The site is on Willakenzie soils, a silty loam composition which is excellent for drainage, allowing the roots to penetrate the old basalt as far down as 15 to 20 feet. Clonal selection for the vines is Pommard. This comprises 80% of the blend.

Chardonnay plantings began in the La Boheme vineyard in 1986. After the Clonal trial research done in the early 1980's, the early ripening Mersault Clonal Selection Espiguettes #352 was chosen for all our new Chardonnay plantings. This was 20% of our sparkling wine blend.

The site here is cool so the grapes were harvested later and at higher Brix levels than most sparkling wine producers would attempt. The fruit was whole-cluster pressed and fermented cool in small stainless steel tanks. Dosage was our frozen-pressed Ultima Riesling. This sparkling wine has been made in a Brut style.

Reviews

89 Points ~ *Wine Enthusiast* ~ June, 2003

"Yeasty and proper in the nose, with a hint of apple blossom. The palate features healthy fruit...and some welcome nuances of nutmeg and cinnamon...finish is dry and long. The wine delivers the full sparkling wine experience with no flaws." – M.S.

89 Points ~ *Wine Spectator* ~ May 31, 2003

"Crisp in texture, with layers of spicy, toasty pear and mineral flavors, which echo nicely along with citrus notes on the lively finish." – H.S.