

WILEY VINEYARD BLANC DE NOIRS

2019



VINEYARD INFORMATION:

Wiley Vineyard was planted in 1972 in the famed "Deep End", the westernmost portion of Anderson Valley. Wiley is a true cool-climate site, resting on benchlands just nine miles from the Pacific Ocean. This vineyard is renowned for its bucolic setting and elegant, finessed wines from 45 year old vines. I am honored to farm Wiley Vineyard, truly world-class terroir.

2019 GROWING SEASON:

Favorable conditions at the start of the growing season specifically bud break and flowering - in Anderson Valley were followed by uneventful weather throughout the year, save a small dose of late rain in May. Steady, even ripening allowed harvest to occur at precisely the right time, without any heat spikes. I am fortunate to be growing grapes in such close proximity to the Pacific Ocean and its moderating influence. Grape yields were above average and quality was exceptional in this temperate vintage.

WINEMAKER COMMENTS:

This single site Brut Nature sparkling wine, with less than 3 g/L residual sugar, was bottled unfiltered. It is a wine that transparently speaks of a special place and a specific vintage, an expression inspired by my favorite Grower Champagnes and zero dosage bottlings.

Brilliant, light copper. Lively ripe peach and nectarine fruit with a sweet custard or cheese pastry backing. Hints of orange peel, and herbs mingle with the bright, fresh fruit. Energetic and intense. Texturally rich and savory with miso notes and saline acid that is resolved and well-integrated. Pure, dynamic, and finessed with a dry but quenching finish that is exceptionally flavorful and persistent. This wine is already showing the lightly autolytic character you would expect from a reserve wine that has aged much longer. This is the result of fermenting and aging the base wine on the lees for ten months in neutral oak barrels before tirage bottling, effectively fast-forwarding the aging process. Enjoy!

VARIETAL: 100% Pinot Noir

APPELLATION: Anderson Valley

HARVEST DATES: September 18, 2019

RELEASE DATE: September 1, 2022

ALCOHOL: 12.5%

PH: 3.13

TA: 7.6 g/L

BARRELS: Used French oak

COOPERAGES: Damy and Taransaud

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