

# Lundeen

2012 Blanc de Blancs Extra Brut - 10 Year | \$125 Retail | 100 bottles produced



## *vineyard*

Bunker Hill Vineyard, Willamette Valley

17.6 acres | 550 - 600' | W | Shallow volcanic soils, predominantly Nekia series

## *vinification*

This extremely limited-production bottle of sparkling wine was hand-crafted from 100% Chardonnay sourced from Bunker Hill, a critically acclaimed vineyard located in the South Salem Hills and planted exclusively to Chardonnay. Primary fermentation for the base wine occurred in French oak barrels. In the traditional Champagne method, the wine underwent secondary fermentation and 10 years of aging in this very bottle. Each bottle was disgorged by hand.

## *vintage*

2012 is widely considered one of the finest vintages in the Willamette Valley over the past 20 years. The small crop was rewarded with optimal growing conditions. A revolving door of dry, sunny days and cool September and October nights delivered complete ripeness with ideal acid retention.

## *about*

Lundeen sparkling wines are hand-crafted with the full appreciation that the Willamette Valley has a superb climate for producing delicious and complex sparkling wines. Grapes are grown or sourced from select vineyards capable of ripening slowly enough to carry depth of aroma and flavor and retain enough natural acidity to produce elegant and distinctive sparkling wines.

Planted in 1995, Bunker Hill contains some of the earliest plantings of Dijon clone Chardonnay 76 in Oregon. The resulting wine is all about balance; with richness corresponding with acidity. Offers citrus and stone fruit elements, creamy mousse and subtle spice, Meyer lemon, and fresh brioche notes.

MÉTHODE CHAMPENOISE



Lundeen

EXTRA BRUT  
LATE DISGORGED - 10 YEAR

BUNKER HILL VINEYARD  
2012 BLANC DE BLANCS

WILLAMETTE VALLEY  
SPARKLING WINE