

Lundeen

2018 Blanc de Blancs Extra Brut - 4 Year | \$60 Retail | 25 cases produced



vineyard

Robinson Vineyard, Willamette Valley

8 acres | Established 1999 | 550' | Saum Soil | Practicing sustainable, Certified Salmon-Safe, Certified Fish Friendly Farming

vinification

This limited-production bottle of sparkling wine was hand-crafted from 100% Chardonnay sourced from the Robinson Vineyard. Primary fermentation for the base wine occurred in French oak barrels. In the traditional Champagne method, the wine underwent secondary fermentation and 4 years of aging in this very bottle. Each bottle was disgorged by hand.

vintage

Even after a string of great vintages, 2018 is poised to be a standout. Spring and summer were exceptionally warm and dry – with perhaps fewer of the dramatic heat spikes seen in recent years. The harvest season ushered in a long, dry, beautiful fall. Cool nights and mild daytime temperatures extended ripening while maintaining balance, brightness and natural acidity.

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.

MÉTHODE CHAMPENOISE



Lundeen

EXTRA BRUT
LATE DISGORGED - 4 YEAR

2018 BLANC DE BLANCS

WILLAMETTE VALLEY
SPARKLING WINE