

# Lundeen

Brut Reserve | \$70 Retail | 80 cases produced



## *vineyard*

La Cantera Vineyard, Chehalem Mountains AVA  
28 acres | Established 1986 | 600 - 684' | S/SW | Laurelwood soil

Robinson Vineyard, Willamette Valley  
8 acres | Established 2000 | 550' | Saum Soil

## *vinification*

The base for this Méthode Champenoise wine was 50% Pinot Noir and 50% Chardonnay. It is a 50/50 mix of the 2018 and the 2019 vintages. It was barrel fermented and aged at least 4 years en tirage.

## *about*

Oregon's cool climate has long been perfect for sparkling wine and Michael recognized it early. This multi-vintage brut reserve showcases base wines from vintages as old as 2012. This process is rewarded with tremendous complexity and richness in the final wine. Disgorged by hand December 2023.

## *press*

"Lundeen's top bubbly is a 60/40 Pinot Noir/Chardonnay blend, with one quarter of the base wine comprised of reserves dating back to 2012. It's a solid effort making a run at a true Champagne style. Toasty with a fine bead and excellent concentration, this certainly merits the reserve designation given the quality."

93/100 -Paul Gregutt | PaulG On Wine

MÉTHODE CHAMPENOISE



*Lundeen*

BRUT RESERVE

SPARKLING WINE