

Lundeen

Willamette Valley Brut | \$40 Retail | 330 cases produced



vineyard

Poverty Bend Vineyard, Willamette Valley
3.87 acres | 131 - 157' | SE | Willamette & Woodburn soil series

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 70% Pinot Noir and 30% Chardonnay. 10% of the base wine is reserve chardonnay saved from previous vintages. It was barrel fermented for four months and aged a minimum of three years en tirage. It is disgorged upon demand allowing for maximum freshness upon drinking.

about

This brut sparkling wine is the flagship bottle of bubbles for Lundeen benefiting from the broad reach of our farming efforts. It shows what the Willamette Valley is capable of in producing an affordable bottle of sparkling wine that still has great elegance, complexity, and beauty. The base of Pinot Noir gives it a more forward character with more redolent fruit and floral notes. It also benefits from a base wine blend of multiple vintages to capture the best of the valley, regardless of vintage variation.

press

“This méthode champenoise wine is 60% Pinot Noir, 30% Chardonnay and 10% Pinot Gris. In keeping with traditional Champagne practices the base wine includes reserve Chardonnay from past vintages. This is a stylish effort, with good detail and penetration. It was barrel fermented and light touches of barrel toast add further complexity to the finished wine. Less expensive than many comparable wines from the Willamette.”
9/1/100 -Paul Gregutt | PaulG On Wine

MÉTHODE CHAMPENOISE



Lundeen

BRUT

SPARKLING WINE

WILLAMETTE VALLEY

OREGON