

WILEY VINEYARD BLANC DE NOIRS

2018



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.

2018 GROWING SEASON:

Favorable conditions at the start of the growing season - specifically bud break and flowering - in Anderson Valley were followed by pleasantly uneventful weather throughout the year. Steady, even ripening allowed harvest to occur at precisely the right time, without any late-season heat spikes that had occurred in recent years. Grape yields were above average and quality was exceptional in this temperate vintage.

WINEMAKER COMMENTS:

This single vineyard 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.

Brilliant, light copper. Lively ripe to candied peach and citrus fruit with a sweet custard or cheese pastry backing. Hints of lees, herbs, and pleasant oxidation mingle with the bright, fresh fruit (i.e. a recently cut apple versus a day old apple). 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 slightly 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, Mendocino County

HARVEST DATES: September 11, 2018

RELEASE DATE: January 1, 2021

ALCOHOL: 12.5%

PH: 3.13

TA: 7.8 g/L

AGED:

Wild yeast fermented and aged for 10 months in used French and Hungarian oak barrels

COOPERAGES: Damy, Francois Freres, Kadar, Rousseau, and

Taransaud

CASES PRODUCED: 323 6/750 mL

BRAVIUM.COM

Bravium