

## WILEY VINEYARD BLANC DE NOIRS

2021



## 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.

## GROWING SEASON:

Dry conditions at the start of the growing season in Anderson Valley were followed by mild weather. Following the cool early season, August heat accelerated ripening. I am fortunate to grow grapes in such close proximity to the Pacific Ocean and its moderating influence. The Deep End of Anderson Valley is a true cool-climate region. Grape yields were slightly lower than average, and quality was very good in this vintage.

## WINEMAKER COMMENTS:

This single site Brut Nature sparkling wine was bottled unfined and unfiltered. It is a wine that transparently speaks of a special place and a specific vintage, an expression inspired by my favorite Grower Champagnes and zero dosage bottlings.

Brilliant, light copper color. Lively ripe peach, cherry, and apple fruit with a sweet custard backing. Hints of orange peel and rhubarb mingle with the bright, fresh fruit. Vivacious and fresh. Texturally rich and savory with bouillon notes and saline acid that is resolved and well-integrated. Pure, dynamic, and finessed with a dry but quenching finish that is exceptionally flavorful and persistent. This vinous expression 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

HARVEST DATES: September 9, 2021

RELEASE DATE: June 1, 2024

ALCOHOL: 12.5%

pH: 3.2

TA: 6.3 g/L

RS: 0.9 g/L

BARRELS: Used French oak

COOPERAGES: Damy and Taransaud

CASES PRODUCED: 529 6/750 mL, 3,174 bottles produced

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