

Bubbles Blanc de Noirs

The 2013 Luna Blanc de Noirs is made from 100% Carneros fruit. This region is known for its fertile soils and cool temperatures as it continually receives bay breezes throughout the growing season. This wine is predominantly Pinot noir, a varietal suited for this cooler appellation. The 2013 vintage was an abundant one, producing high quality grapes from an ideally moderate growing season.

Grapes were picked early in the season to retain natural acidity and freshness. The must from the grapes was then fermented for 2 weeks at cold temperatures to retain maximum natural aromatics. After primary fermentation, the wine is bottled and completes secondary fermentation in the bottle which creates the bubbles. It is then given a dosage, a sweet liquor designed to round out desired flavors and mouthfeel. After ageing for 3 years in the bottle, the wine is finally ready for your enjoyment.



EXPECT NOTES OF

Guava, pomegranate, and honeycomb on the nose

Peaches, nectarine, and toasted almond on the palate

APPELLATION

Carneros

BLEND

95% Pinot Noir
5% Chardonnay

FERMENTATION

Underwent classic, time-honored tradition of "Méthode Champenoise" with second fermentation occurring in the bottle

PRODUCTION

400 Cases

PAIRING

Oysters, all cheeses, sushi, fresh vegetable dishes and salads

BOTTLE

\$42

20
13