

Edgefield

2007 Blanc de Noir

Merten Vineyard, Willamette Valley, OR



Release Date: November 19th, 2010

Blend: 100% Pinot Noir

Production: 12.3% Alcohol
6.0 g/L TA
3.09 pH
1.20% Residual Sugar

Vintage: Made from Pinot Noir grapes, “Blanc de Noir” translates to “White of Black.” This means that although we are using dark skinned grapes to produce the wine, we do not allow the juice to remain in contact with the skins after pressing and during fermentation, thus the juice and resulting wine remains light in color. Our Blanc de Noirs is always produced using the “Méthode Traditionnelle”, the same method used to produce Champagne. This means that once the primary fermentation is completed, the wine is bottled, and undergoes a secondary fermentation in bottle (the very same bottle in which you buy the wine!) through the addition of yeast and an additional supply of fermentable sugars. As there is nowhere for the carbon dioxide, a natural byproduct of fermentation, to go, it becomes trapped in the liquid, giving the wine its signature sparkle.

Tasting Notes: Pale straw in color, the 2007 Blanc de Noir has fruity aromas of red delicious apple, lemon zest and cranberry, with hints of toast and chalk dust. On the palate it is light and fruity, with flavors mirroring the nose. The finish is clean and crisp, making it the perfect choice for most foods and any occasion.

Fun Facts: Although Edgefield’s Blanc de Noirs made with 100% Pinot Noir, if we were in the Champagne region of France we could use another dark skinned grape to create this style of wine, the Pinot Meunier grape.