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## 2017 ATAVUS BLANC DE NOIRS SPARKLING

**TASTING NOTES:** 

The 2017 Blanc de Noirs is filled with primary aromas of crisp green apple, honeyed apricot, and white nectarine. Notes of brioche, and crushed oyster shell play along, while the palate greets you with candied ginger, lime zest, meyer lemon, and fresh cream. The complexity of this wine lingers after you sip, with a long, refreshing finish that makes it hard to not reach for another bottle.

**APPELLATION:** 100% Columbia Gorge AVA

Grown & Bottled by Analemma Wines

HARVEST: September 11

**MATURATION:** 100% Pinot Noir and a true méthode champenoise, this

sparkling was aged sur lie for 51 months. Disgorged June

2022.

**PRODUCTION**: 200 cases

ALCOHOL: 12.0%

BOTTLE PRICE: \$76

## **Atavus Vineyard**

Atavus Vineyard has been dry farmed since its inception in the late 1960's. A combined vision of owner Charles Henderson and Dr. Walter J. Clore, this site was destined for Alsatian-inspired Gewürztraminer and the Swiss-originating Mariafeld clone of Pinot Noir. The high elevation nature of this site presents conditions that help establish the boundaries of cool climate viticulture. Receiving an annual rainfall of approximately 35 inches, Atavus vineyard has existed by the generosity of mother nature's moisture and meticulous care. Nearly 50 years old, these vines continue to exceed expectation with dynamic, charismatic fruit.

## **Our Philosophy**

As a grower and wine producer, our primary goal is to produce fruit of individuality that reflects the place in which it is grown. We believe this is best achieved by eschewing conventional farming approaches that depend on the use of synthetic herbicides and fungicides. Our vineyards and orchards are regeneratively farmed using organic and biodynamic methods that encourage life and health.

In the cellar, we work methodically to minimize fingerprints on the wines such as oxygen, heavy oak, and the effects of filtering. Through deliberate handling we strive to capture the essence of each of the vineyards that we farm, creating a window into the site's soil, microclimate and culture.