

2019 Spirito Blanc de Blanc

Yamhill-Carlton AVA



Vintage

This year saw a growing season cooler on average than what the last few years had us accustomed to, bringing a total heat accumulation similar to 2005, one of our favorite Willamette Valley vintages. Regrettably, precipitation, which was fairly moderate prior to harvest, increased by mid-September especially at our estate vineyard in Dundee. The decision to harvest had to be hastened, as Botrytis was showing its ugly head. A slow and painstaking sorting process in the vineyard and winery allowed us to only keep the most pristine clusters. Our quest for quality affected yield, resulting in 20% less wine from our old Dundee vines that year. The silver lining is that our Trovato vineyard in Yamhill was not hit as hard by the rains, which means there will still be plenty of Furioso wines to go around. Looking back, we think the decision to harvest earlier was the right one, as we avoided catastrophe, not only from the rain but also from the migratory birds which came earlier that year and devastated some vineyards in Oregon. Altogether, this will be a vintage to cellar for Pinot Noir as the wine, tight and austere in its youth, will need a few years in the bottle to fully express itself. Moreover, we love this vintage for white and sparkling wines, as the cooler temperatures maintained excellent levels of acidity in the fruit.

Tasting Notes:

Introducing the inaugural vintage of our Yamhill-Carlton estate Blanc de Blancs! 100% Chardonnay produced par méthode champenoise, with 33 months en tirage has given us a stunning and elegant sparkling wine. Bright notes of pomelo, granny smith, and white flowers are followed by hints of fresh sage and pastry crust. The palate is equally as refreshing, offering more green apple, lime juice, salinity, and mouthwatering acidity.

Gold, 2023 SF Chronicle Wine Competition

Suggested Retail:
\$72

Vineyards:

Trovato Vineyard, Yamhill-Carlton

Winemaking:

Case Production: 141 cases

Blend: 100% Chardonnay, whole-cluster pressed

Méthode champenoise

ABV: 11.0% Dosage: 6 gm/L En tirage: 32+ months (multiple disgorgements)

Cellaring:

Enjoy through 2026