



2016 HERITAGE 91 SPARKLING BLANC DE BLANCS

"I see wine as part of my journey. I am fascinated by it. With McCollum Heritage 91, I want to share my learnings and my love for wine, taking fans and wine lovers alike with me along the way."
- CJ McCollum



DESCRIPTORS:

BRIOCHE
WHITE PEACH
LUSCIOUS

RELEASE DATE:

September 19, 2022

HARVEST DATES:

August 25-26, 2016

COMPOSITION:

100% Chardonnay

TIRAGE BOTTLING DATE:

April 27, 2017

APPELLATION:

Chehalem Mountains

DISGORGE DATE:

March 15, 2022

ALCOHOL | pH:

12.0% | 2.99

FERMENTATION:

Base: The grapes were picked very early, as is standard for sparkling wine. They were gently whole cluster pressed with a long Champagne-style press cycle. Following settling, the juice was racked to stainless steel tanks and fermentation commenced. Once concluded, the base wine remained in a stainless steel tank for 6 months prior to tirage bottling.

Tirage: The base wine was prepared for tirage by adding sugar and yeast, then put into bottle. Secondary fermentation in bottle lasted for 5 weeks. At that point, the wine was allowed to age "en tirage" (resting in bottle on the yeast lees) for five years until disgorging. Disgorge date/dosage: 3/15/22, 4 g/L

HARVEST:

2016 was a roller coaster of a vintage. Spring was warm, and bloom came early. Following bloom, the weather turned cooler and continued to be cool through most of the summer, providing relief to the grapevines. Fruit set was varied and the berries were small. Veraison at most sites was delayed until a mid- August heat spike, which set record highs on three consecutive days and quickly advanced ripening. The late summer heat event sparked the beginning of an early harvest. Premium clusters of Pinot Noir and Chardonnay grapes destined for our sparkling program were carefully handpicked during a beautiful sunrise on August 25 and delivered to the winery to begin the next phase of their journey towards bubbles.

TASTING NOTES FROM WINEMAKER, GINA HENNEN:

"Opening with dazzling notes of white peach, crushed stone, and freshly baked bread. This wine delivers all that and more on the palate. It is richly textured and luscious yet held in check by a seam of acidity running through the length of the wine. What a delightful first sparkling release for Heritage 91."

VINEYARDS:

The grapes for this Blanc de blancs come entirely from Adelsheim's LIVE certified estate Bryan Creek vineyard nestled high in the Chehalem Mountains AVA. This is an exceptional site for sparkling wine, as it consistently produces lovely, mineral-driven wines with appealing stone fruit nuances.



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