

Valdemar Estates

SPARKLING BRUT CHARDONNAY

2020



ABOUT

Valdemar Estates' first Sparkling Wine, a special edition with only 50 cases made. Harvested in 2020 and aged for 11 months in French oak barrels, it underwent a unique fermentation process for 3 months, resulting in delicate bubbles. After spending 24 months aging on the lees in the bottle, it was hand-disgorged, revealing a crisp and natural taste.



TECH DETAILS

VARIETAL: 100% CHARDONNAY

ALCOHOL: 12.2%

TIME IN BARREL: 11 MONTHS

BARREL COMPOSITION: 50% SECOND FILL & 50%
NEUTRAL FRENCH OAK

LENGTH OF TIRAGE: 24 MONTHS

VINEYARD: GAMACHE

AVA: COLUMBIA VALLEY