



1999 BLANC DE BLANCS



Blend	98% Chardonnay 2% Pinot Noir
Source	53% Napa County 18% Mendocino County 6% Monterey County 5% Marin County
Alcohol	12.5%
TA	0.90g / 100ml
pH	3.02
Residual Sugar	1.20%
Bottle Size	375 ml / 750ml 1.5L / 3L / 9L
Production	20,667 cases

Blanc de Blancs (white from white) is the counterpart of Blanc de Noirs (white from black). It is made from the white wine grape Chardonnay. Blanc de Blancs was our first wine in 1965 and America's first commercial Chardonnay sparkling wine.

The wine is dry, firm and crisp. Abundant flavors recall lemon, apple, pear and pineapple. Small lots of malolactic and barrel-fermented wines are added for complexity. The cuvée is aged on the yeast lees in the bottle for about three years prior to disgorgement. With its bright fruit and elevated acid, this sparkling wine will maintain its freshness, structure and refined finish for many years following its initial release.

This is our "oysters on the half shell" cuvée with "citrus-like" crispness that make it ideal with a variety of fresh seafood. It is also delicious by itself as an aperitif or an accompaniment to light poultry, cheese, and vegetable courses.

Our Blanc de Blancs received world recognition in 1972 when served for the "Toast to Peace" in Beijing. It has since been served by our Presidents at home and abroad on countless occasions. The 1989 vintage won a Gold Medal at the Pacific Rim Wine Competition in Hong Kong, 1994 was awarded "Best of Show" by the Quarterly Review of Wines, the 1998 won silver medals at the Orange County Fair, the Grand Harvest Awards and the Orange county Wine Competition.

THE 1999 VINTAGE

"Lightly-toasted almond and freshly baked sourdough notes accent the bright, fruitful aroms of lemon-lime, green apples and pineapple. This flavorful quencher is smooth all the way across the palate. It has a lively, crisp entry, a creamy, viscous texture across the middle, and a snappy, cleansing sweet and sour finish."

Hugh Davies, Winemaker