

LANGE

ESTATE WINERY & VINEYARDS

INAUGURAL VINTAGE

2018 MIA MOUSSEUX BLANC DE BLANCS



THE VINTAGE

A blockbuster vintage, 2018 yielded some of the most complex, highly structured wines we've seen over the past decade. Early bud break followed by warm, even days throughout the growing season allowed grapes to retain naturally high acidity while delivering richness of fruit and fully developed flavors.

THE VINEYARD

The fruit designated for our Blanc de Blancs comes entirely from vines grown at the crest of our Mia block. This 15-acre block was purchased by Wendy Lange in 2003 and planted in 2004. Cresting at 700', vines grown at the highest elevation of this vineyard are farmed specifically for the production of rosé and sparkling wines.

As with all our estate vineyards, our Mia block is farmed sustainably and is LIVE and Salmon Safe certified.

THE WINEMAKING

The inaugural vintage of our Blanc de Blancs was assembled from 100% Dijon Clone 95 Chardonnay. The grapes for this limited production cuvée were hand-picked, and sorted, and carefully vinified in small lots. Following fermentation, the young vin clair were carefully blended then aged en tirage for 24 months—just enough time to develop a fine mousse and mid-palate creaminess while retaining its refreshing, vibrant appeal.

WINEMAKER'S TASTING NOTES

Poached pear, white peach, lemon sorbet, and chalk are slowly released by a glittering and diaphanous mousse. This wine's tremendous length is held in suspension as complex notes of seafoam, earth, spice, and d'Anjou pear emerge at the close.

ACCOLADES

2018 - Out for Review

VARIETAL: 100% Chardonnay
APPELLATION: Dundee Hills
PRODUCTION: 125 cases
ALCOHOL: 12.9%
RETAIL: \$80.00

