



TIRRIDDIS

TRADITIONAL METHOD

WASHINGTON BLEND



Growth & Assembly

Each component is sourced to show the versatility of Washington States renowned ability to produce wines of brilliance across styles and grape varieties. Cool site sourcing from Stonemark Vineyard stiffens this blend's fruity punch. Light pressed red varieties & later ripening whites build around Chardonnay for a blend true to Washington's optimism.

Aging & Development

Joyfully blended for tirage early in spring post racking out of stainless to maintain freshness. Rendition No.2 of the Washington Blend aimed to capture the idea of "what would be the Washington state collaborative sparkling wine regardless of both grape and, wine color". Post blending, the powerful intensity of this blend's profile reflects our state's great depth & expanse of grape varieties and growing regions.

Finishing & Expression

Tirage bottled on March 10th 2021, and released young for vitality & freshness. Perfumed aromas of lime zest are baked with cherry, apples, and pie crust. The Washington blend hits the nose in waves of pineapple & mango from the Riesling, floral, nectarine, & white peach from the Pinot Gris, and rose water from the various rosés. Regardless of potency, the blend remains structured and organized from the liner chardonnay backbone proving length to this blend's palate.

Metrics

Alcohol: 12.05% v/v

Sugars: 0.04g/L

Malic Acid: 2.9g/L

Acetic Acid: 0.3g/L

Total Acid: 7.8g/L

pH: 3.22

CO₂: 12565ppm

Pressure: 5.70bar

Blend

Varietal:

47% Chardonnay,

12% Merlot Rose,

12% Riesling,

9% Syrah Rose,

9% Cabernet Rose,

8% Pinot Gris,

3% Viognier.

Appellation: 100% Columbia Valley



CELEBRATE OFTEN
WITH WASHINGTON SPARKLING WINE