



TIRRIDDIS

BARREL FERMENTED BLANC DE BLANC

RENDITION #4

WASHINGTON SPARKLING
TRADITIONAL METHOD



BLEND

100% 2022

100% Chardonnay

70% Horse Heaven
Hills

28% Columbia
Valley

2% Rattlesnake
Hills

NOTES

Barrel fermented in 43% new American oak barrels and aged on the fermentation lees. This is a full-bodied sparkling wine with fresh acid to balance, offering a creamy texture and leaving a pleasantly oily mouthfeel. Its persistent bead carries ripe peach and summer melon through oak-imparted spice, sweet cedar, and roasted walnuts. The Rendition #4 shows more brilliance with tightly coupled bubbles and tactile sensations on the tongue.

ANALYSIS

Alcohol:
12.81%

Total Acids:
7.0g/L

Malic Acid:
0.9g/L

Acetic Acid:
0.3g/L

pH:
3.24

CO2:
10150

TIRAGE

Tirage Bottled:
7/27/23
2.32mm Yeast
cfu/mL

RIDDLE

Riddled:
5/8/24
12 months Lees
Aging

DISGORGE

Dosage:
07/27/24
4g/L
Brut

SCORES & REVIEWS

Scores Pending

CELEBRATE OFTEN

WITH WASHINGTON SPARKLING WINE