



TIRRIDDIS

BLANC DE GRIS

RENDITION #4

WASHINGTON SPARKLING
TRADITIONAL METHOD



BLEND

100% 2022

98% Pinot Gris
2% Chardonnay

100% Rattlesnake
Hills AVA

100% Yakima
Valley

NOTES

Pushing the boundaries between opulence and crisp tropical fruit, the Blanc de Gris transcends what is to be expected from sparkling wines. The Rendition #4 shows the best of what vintage 2022 offered: balanced sparkling wines of superb quality. A cooler season allowed flavors to develop and complexities to arise. Comprising of a blend of high quality press cuts, this Blanc de Gris was Foudrew (large format oak) fermented. After malolactic fermentation, lees stirring progressed until tirage. On the nose, the Blanc de Gris captures bold aromas of pineapple, peach skin, honeycomb, and lilac. Ample aromatics are paired to a tight bubble and a round mouthfeel mousse. Richness is layered between classic citrus acidity- similar to an apple tartlet or fresh berry souffle. Finishing strong on the palate with uncompromising complexity.

ANALYSIS

Alcohol:
11.72%

Total Acids:
5.3g/L

Malic Acid:
0.25g/L

Acetic Acid:
0.2g/L

pH:
3.25

CO2:
9789ppm

TIRAGE

Tirage Bottled:
03/10/22
1.67mm Yeast
cfu/mL

RIDDLE

Riddled:
5/23/24
16months Lees
Aging

DISGORGE

Dosage:
7/02/24
9g/L
Brut

Design Tier

CELEBRATE OFTEN

WITH WASHINGTON SPARKLING WINE

