
PARADISE SPRINGS WINERY

BLANC DE BLANC

Méthode Champenoise

2020

TECHNICAL DATA

pH: 3.24

Acid: 8.6 g/l

Alcohol: 12.5%

GRAPE SOURCES

100% Chardonnay sourced entirely from Silver Creek Vineyards

HARVEST DATES

September 2, 2020

WINEMAKING DATA

Grapes were harvested early, transported, and refrigerated on site at 40 F overnight. The next morning, the grapes were whole-cluster pressed into a stainless steel tank to settle out for two days. The settled grape juice was racked into a different tank and inoculated with yeast to ferment until dryness. The base wine of Chardonnay was left in the tank until May the following year, when it was mixed with the “liquor” (sugar and yeast mix) for its second in-bottle fermentation and bottled with crown caps on May 3, 2021. The wine aged sur lie for three years and then begin its robotic riddling periodically over the next few weeks until it was disgorged on May 9, 2024 and the “dosage” (wine and sugar mix) was added to finish as Extra Brut.

WINEMAKER NOTES

First, the wine shows a rich golden color and brilliant clarity with a fine elegant mousse. The aroma and flavors are fresh and crisp, with clean tree fruits such as golden delicious apple and bosc pear, accented by a touch of brioche and toastiness. The wine is well balanced by the creaminess of the mid-palate and a finish that is long and crisp with beautiful acidity.

VINTAGE NOTES

The mild winter led to an earlier bud break than normal in most of our vineyards, leaving the delicate tissue of the vine that will go on to produce the grapes more vulnerable to a potential frost or cold spell. There was a cold spell in late April and again in early May that wiped out a lot of vineyards. Thankfully our sites were spared except for a small amount of Chardonnay. The rest of the growing season was good to optimal for ripening the grapes with little rain, warm temperatures and ample sunshine heading into the beginning of the harvest. As the harvest went on it became cooler than normal with many cloudy days and more rain which makes phenolic ripening difficult. Overall, 2020 looks like it's going to be an average vintage for most of Virginia.

