



2016 Sparkling Wine Tech Sheet

The Vineyard:

The Chardonnay and Pinot Noir for this wine comes from select vineyards in the Willamette Valley, Amity-Eola Hills and Chehalem AVAs.

Champenoise methode:

This sparkling is made in the traditional champagne method; Chardonnay and Pinot Noir fermented separately in barrel, blended to meet our preferred characteristics, bottled with secondary yeast to ferment in bottle for up to 3 years, disgorged, dosaged, corked, and labeled.

2016 Sparkling Wine Tasting Notes:

The Bailey Sparkling Wine has aromas of cherry and pear are framed by vanilla spiced, shortbread-like yeastiness. The first sip of cool, fizzy goodness provides a crisp, refreshing fruit sweetness. Seamless complexity of yellow cherry, ripe Pacific raspberries, rose petal, apple blossom, and white peach is lifted upon bracing citrus acidity. Despite high acidity, the mid-palate has a beautiful hint of strawberry and ripe apricot with a balanced minerality, vanilla, and cracked almond impression.

Case Production: 40 Cases

Alcohol: 12.5 %

PH: 2.8

Brix: 19.3

RS:0

Oak Regimen: Neutral barrel ferment

Release Date: Fall 2019

SRP: \$75