

BUBBLES BLANC DE NOIRS



The 2016 Luna Bubbles Blanc de Noirs is made from 100% Carneros fruit. This region is known for its fertile soils and cool temperatures as it continually receives bay breezes throughout the growing season. This wine is predominantly Pinot Noir, a varietal suited for this cooler appellation. The 2016 vintage was an abundant one, producing high quality grapes from an ideally moderate growing season.

Grapes were picked early in the season to retain natural acidity and freshness. The must from the grapes was then fermented for two weeks at cold temperatures to retain maximum natural aromatics. After primary fermentation, the wine is bottled and completes secondary fermentation in the bottle which creates the bubbles. It is then given a dosage, a sweet liquor designed to round out desired flavors and mouthfeel. After aging for 4 years in the bottle, the wine is finally ready for your enjoyment.

EXPECT NOTES OF

Abundant aromas of delicate white peach with lingering hints of wild cherry on the nose; Complex layers of lime and toasted macadamia nuts combine for a rich key lime pie mouth feel.

APPELLATION

Carneros

BLEND

62% Pinot Noir
33% Chardonnay
5% Pinot Grigio

VINIFICATION

Underwent classic, time-honored tradition of *Méthode Champenoise* with the second fermentation occurring in the bottle

PRODUCTION

307 Cases

PAIRING

Hard cheese, fresh fruit, grilled seafood

BOTTLE

\$48