

As we celebrate our 10th anniversary since acquiring Keefer Ranch, we proudly present our inaugural release of the Keefer Ranch Blanc de Blancs sparkling wine.

Crafted in the traditional method and consisting of 100% Chardonnay, this wine encompasses the distinctive characteristics of Keefer Ranch. Continuing our commitment to authenticity, this unfiltered wine captures its true essence. Aged in barrel and kept en tirage for two years, it epitomizes our unwavering dedication to craftsmanship and serves as a testament to the profound influence of the terroir.

With dynamic aromatics of green apple, pear, and lemon rind complemented by a subtle touch of toast, each sip reveals a natural richness and impressive acidity. Fine bubbles linger, demonstrating extraordinary retention while elevating its show-stopping texture.

Fact of Note: The Keefer Ranch Blanc de Blancs was 100% whole cluster pressed.





15% new French oak



19% wood



TA 8.05 g/L

VINEYARD DETAILS

VINEYARD Keefer Ranch

CLONES Clone 4

ORIENTATION North / East

TRELLISING VSP

SOIL Goldridge loam, Josephine loam

TECHNICAL DETAILS

 $\textbf{FERMENTATION} \ 100\% \ whole \ cluster \ pressed$

ÉLEVAGE 19% wood cask for 9 months, 15% new French oak for 9 months, prior to bottling 100% stainless steel for 2 months

 $\pmb{\mathsf{ALCOHOL}}\ 12.5\%$

pH 3.06

TA 8.05 g/L

TASTING NOTES

NOSE Enchantingly complex with green apple, pear, and lemon rind, while a subtle combination of brioche and floral aromatics delight.

MOUTH With nuanced flavor development, excellent acidity, and natural richness, this is a celebration of sparkling wine.