

• GRAN •
MORAINÉ

BLANC DE BLANCS

2014 ESTATE GROWN SPARKLING WINE

Inaugural Release

Pure class, Oregonian James Bond. Bigfoot as a sidekick
saving the world from pretension and boringness.

SOURCE: WINEMAKER SHANE MOORE'S TECHNICAL NOTES

VINTAGE

Slightly warmer than average, 2014 allowed for fruit to be harvested at peak maturity with no disease pressure from fall rains. *One of the best vintages ever.*

WINEMAKING

Zero malolactic fermentation
66% Barrel Fermented, 34% Stainless Steel

EN TIRAGE

Five years, nine months
Bottled April 2, 2014

DISGORGED

January 5, 2021

PRESSURE

Six to seven atmospheres

PRODUCTION

152 cases

AROMAS

Lemon curd, kumquat, toasted baguette,
lime essence, white peach, grassy meadow

FLAVORS

Orange peel, lilac, umami, persimmons, brioche,
Meyer lemon

TEXTURE

Focused upon entry before broadening out mid-palate.
Like a block house with a small steeple in the center.
Precise and tiny bubbles transport the palate to a
slightly structured umami driven finish.

PAIRING

Existential dilemmas, sunrises, reunions, ramen,
corndogs, oysters, tempura, off beat pop music

“When you strive to create a wine
like this, you set aside any fear
of uncertainty. *You must believe
in the future.*”

SHANE MOORE