



Blend	100% Chardonnay
Source	Napa Co. 54% Sonoma Co. 22% Mendocino Co. 16% Monterey Co. 6% Marin Co. 2%
Alcohol	12.8%
TA	0.99g/100ml
pH	3.04
Residual Sugar	1.16%
Bottle Size	375ml/750ml/1.5L 3L/9L
Retail Price	\$17.00/\$30.50/\$73.00/ \$215.00/\$495.00
Production	20,993 cases

2000 BLANC DE BLANCS

Blanc de Blancs (white from white) is the counterpart of Blanc de Noirs (white from black), made from the Chardonnay grape. Blanc de Blancs was the first wine we produced in 1965 and was America's first commercially produced Chardonnay based sparkling wine.

This wine is dry and crisp with abundant flavors of lemon, apple, pear and pineapple. Small lots of malolactic and barrel-fermented wines are added for complexity. The wine is aged on the yeast lees in the bottle for about three years prior to disgorgement. With its bright fruit and crisp characters, this sparkling wine will maintain its freshness, structure and refined finish for many years following its initial release.

This is our "oysters on the half shell" sparkling wine, with a citrus-like crispness that makes it ideal with a variety of fresh seafood. It is also delicious by itself as an aperitif or as an accompaniment to light poultry, cheese and vegetable courses.

Our Blanc de Blancs received world recognition in 1972 when it was served for the "Toast to Peace" in Beijing between President Nixon and Premier Chou En-Lai. It has since been served by our Presidents at home and abroad on countless occasions. The 1989 vintage won a Gold Medal at the Pacific Rim Wine Competition in Hong Kong and the 1994 vintage was awarded "Best of Show" by the Quarterly Review of Wines. The 1998 vintage won silver medals at the Orange County Fair, the Grand Harvest Awards and the Orange County Wine Competition.

THE 2000 VINTAGE

"The 2000 Blanc de Blancs boasts of the best of what Chardonnay has to offer - fruit, freshness and viscosity. Bright pineapple and juicy green apple aromas are enhanced by pastry and mascarpone notes. Vanilla spice and crème brûlée round out the aroma profile and are also evident on the palate in flavor and full mouth feel. This creaminess complements the seamless acid backbone for which our cool-climate Chardonnays are known. Vivid tropical fruit flavors share the well-balanced palate with lemon meringue and orange zest, leading to a refreshing, lingering finish."

Hugh Davies, Winemaker



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