

# TERRA SÁVIA



## 2010 BLANC DE BLANCS



### VINEYARDS

**Place of Production:** 100% estate grown in our Sanel Valley Vineyards, Hopland, the southernmost town in Mendocino County.

**Soil:** Gravely, benchland loamy soils

**Mesoclimate:** Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

**Altitude:** 500-600 feet above sea level

**Aspect Variable:** Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shade and cool breezes during the afternoon sun and heat.

**Growing System:** Cordon trained, spur pruned

**Vine Density:** 800 vines/acre

**Age of vineyards:** Over 30 years

### VINIFICATION

**Grape Variety:** 100% Organic Chardonnay

**Harvest:** Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50°-55°F). Picked in small 1/2 ton bins then grapes taken directly to press.

**Grape Yield:** 2.5 tons/acre

**Fermentation:** This cuvée was produced in the traditional Methode Champenoise. Whole clusters directly put into press. Stainless steel fermented. Early spring of following year, tirage bottled and inoculated for secondary fermentation.

**Aging:** Laid down and aged in bottle for up to 4 years.

**Alcohol:** 12%

**Residual Sugar:** 0.5%

**Case Production:** 250

### TASTING NOTES

**Color:** Bright straw

**Aroma:** Crisp pear and citrus zest

**Tasting Profile:** Bright and lively with yellow apple, lemon and peach flavors with honeysuckle notes. Hints of almond, brioche and ginger.