



Kitsch

Blanc de Blancs 2017

Cases Produced: 175

Enjoy By: Er'day

THE SNAPSHOT

After 2 years on lees, this traditional method sparkling is DTF and ready for a good time. Unleash this untamed beast with a saber. Zippy bubbles lead to a full bodied, creamy and rich mousse. Celebrate all of life's moments with this pure, ripe, complex bubbly.

THE EXPERIENCE

Appearance: Pale Lemon

Nose: Lemon curd/Toasted sourdough bread/Pacific Ocean breeze/Candied almonds

Palate: Lemon kiwi posset/Crunchy Granny Smith apple/Salted popcorn

Feels Like: A Tofino sunset

THE SOURCE

3.578 acres planted in 2013

Clone 95

2.96 tonnes/acre

Soil Types: Gravel, stone and glacial sediments

Harvest Date: August 28, 2017

THE NUMBERS

Brix: 18.8

pH: 3.06

TA: 7.95 g/L

Dosage: 4 g/L of 2017 7 Barrel Chardonnay

Alc: 12.5%

THE PROCESS

Hand harvested, whole cluster pressed

Stainless steel fermented

2 years on lees

THE RECOS

Smashed avo on sourdough/Freshly shucked oysters with a splash of Blanc de Blancs (in the shell)/Sashimi

Kitsch Spotify Playlist: Champagne showers