



Kitsch

Blanc de Blancs 2016

Cases Produced: 180
Enjoy By: 2029

THE SNAPSHOT

After 2 years on lees, this debut, small batch traditional method sparkling is DTF and ready for a good time. It's snappy and crisp with bountiful bubbles that lead to a delicate, expressive mousse that will delight your palate. Unleash this untamed beast with a saber and celebrate all of life's moments with this pure, ripe, persistent bubbly.

THE EXPERIENCE

Appearance: Pale Lemon
Nose: Greek lemon yogurt/Fresh brioche/River rock/Almond brittle/Fennel fronds
Palate: Lime sorbet/Crunchy Granny Smith apple/Fizz candies/Crème brûlée
Feels Like: Pure love

THE SOURCE

3.578 acres planted in 2013
Clone 95
2.15 tonnes/acre
Soil Types: Gravel, stone and glacial sediments
Harvest Date: August 24, 2016

THE NUMBERS

Brix: 18.8
pH: 3.10
TA: 6.90 g/L
Dosage: 4 g/L of 2016 Chardonnay
Alc: 12.5%

THE PROCESS

Hand harvested, whole cluster pressed
Stainless steel fermented with Spark yeast
2 years on lees
Gyropalette riddled

THE RECOS

Chilled seafood tower/Aged parmesan cheese/Smoked salmon eggs benny
Kitsch Spotify Playlist: Champagne showers