

2018

Blanc de Blancs

McMinnville AVA



WINEMAKER'S NOTES

We're pleased to introduce the second release of our first ever Sparkling Wine! This beauty is a Méthode Champenoise Blanc de Blancs from old-vine Chardonnay planted at the historic Hyland Vineyard. This wine is comforting from the first sip. Aromas of brioche dough, honey and hazelnut shells jump out. On the palate are notes of lime zest, crushed slate and tart green pear, all surrounded by smooth sparkles. With neutral oak barrel-aging, this has a complex and layered structure of creaminess and fine minerality on the finish. Drink now or whenever a special occasion arises!

TECHNICAL NOTES

Harvest date:	9/2/2018	AVA:	McMinnville
Disgorgement Date:	2/8/21	Dosage:	8 g/L
Brix:	19.3°	Blend:	100% Chardonnay
pH:	3.28	Aging:	28 months on Lees
Alcohol:	12.0%	New Oak:	5%

THE VINTAGE

The past four vintages in the Willamette Valley have been the hottest on record, with higher sugar levels in the berries adding powerful fruit flavors to the resulting wines. 2018 began with a mild winter that trailed into a wet and cooler than normal spring. The cool and damp spring meant bud break was going to be slightly tardy, happening in late April rather than early April. As summer temperatures began to rise bloom and veraison happened quickly, speeding the growth of the vines considerably. Consistent above average heat throughout the summer, paired with dryer than normal conditions meant long growing days for the vines. Summer evening temperatures dipped in the mid 50s to allow vines much needed to rest and concentrate energy into developing fruit. After a long, hot summer, autumn provided a much needed cool down. Prolonged cool dry days throughout September meant longer hang time and controlled harvests dates. All signs point to another spectacular Willamette Valley harvest. Wines will be full-bodied, lush, juicy, and packed with fruit flavors that fill the glass. These will be wines that are full of life while they are young and will develop into stunning wines to age in the cellar.

THE SOLÉNA STORY

Soléna is a combination of Spanish and French words Solana and Soleil, celebrating the sun, the moon and cycles of life. We were launched in May of 2000 when our owners purchased our 80-acre estate which became the Domaine Danielle Laurent vineyard. Furthering their successful careers in the Oregon wine industry, Laurent Montalieu and Danielle Andrus Montalieu gifted this vineyard to each other for their wedding, and began making wine under the label named Soléna after their daughter.

Soléna Estate showcases the beauty of terroir in our site-specific wines. We craft delicious wine from our own estate vineyards in Yamhill-Carlton and McMinnville AVAs, as well as iconic single-vineyards around the Northwest. We're well known for consistent, ageable Pinot Noir, Chardonnay, Pinot Gris, and Cabernet Sauvignon. However, our entrepreneurial spirit means we keep expanding our offerings. Visit our picturesque vineyard and tasting room in Yamhill, Oregon and raise a glass to celebrate friends, family, and life!

SOLÉNA

Celebrate Friends, Family, and Life!



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