

HISTORY

2019 MONT ELISE VINEYARD BLANC DE NOIRS

SRP: \$70 | 70 CASES PRODUCED

LEMON CURD
BRIOCHE
CANDIED GINGER

APPELLATION

Columbia Gorge AVA

VINEYARD COMPOSITION

The Pinot Noir from the Mont Elise Vineyard was planted in 1968 at 1,800 feet elevation. Sitting high above the Columbia River on the Washington side, this is an ideal site for sparkling wine.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Fermented and aged on the lees in neutral French oak barrels for 8 months before tirage. Aged en tirage for 4 years and 9 months before disgorgement.

HARVEST

September 2019

ALCOHOL

12.5%

DOSAGE

4 g/L

pH

3.09

DISGORGEMENT DATE

March 2025



WINEMAKER'S NOTES

A vibrant expression of the traditional method, this sparkling wine opens with delicate, persistent bubbles and bright aromas of lemon curd and fresh green apple. On the palate, it reveals layered complexity of brioche and candied ginger lead into notes of lemon Danish and honeycomb. The fine mousse lends a silky, refined texture that enhances the wine's elegance and balance.

VINTAGE OVERVIEW

In 2019, the abundance of snow in February provided ample soil moisture, leading the season into a normal and timely bud break. A warm spring created excellent conditions for canopy growth and early fruit development. Temperatures were mild in the summer, followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

STOLLER
WINE GROUP



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