



# TREVERI<sup>®</sup> CELLARS

## *Blanc de Noir*

### **Treveri Cellars Brut Blanc de Noir**

Treveri Cellars is pleased to announce the release of a brand new program focusing solely on pinot noir sparkling wine.

“Blanc de Noir” means “white from black.” To produce quality blanc de noir, winemakers must pay careful attention to how the wine is fermented, allowing minimal skin contact to prevent a red wine or rosé from forming. The pinot grape adds complexity and depth without adding color, giving the wine special characteristics that set it apart.

### **Tasting Notes**

Small bubbles give way to a delicate color with a hint of strawberries and brioche on the nose. The minimal dosage allows the true palate complexity of this wine to shine through, leaving rich acidity with a creamy finish.

### **Food Pairings**

- Smoked salmon
- Lamb chops with mint aioli
- Sea scallops topped with a raspberry compote

### **Blend**

100% Pinot Noir from the Yakima Valley AVA

### **Analysis**

- 7.5g/L total acidity
- 3.32 pH
- 8g/L dosage
- 23.5 months en Tirage
- Single Vineyard: Marchant
- Yakima Valley GDD (Growing Degree Days): 2645
- Willamette Valley GDD: 2300
- The Yakima Valley is consistently cooler than most red wine growing AVAs in the state.

### **Awards**

- 88 pts. Wine Spectator
- 2016 Top 100 Value – Wine Spectator

