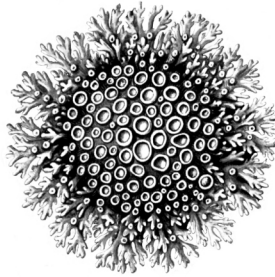


LICHEN



VINT. 001

ORIGINS

BLANC de

GRIS 2010

VINEYARD

Cochran Vineyard, Willamette Valley, Oregon.

HARVEST DATE

October 15, 2010

CHEMISTRY

Brix at Harvest:	19.4°
TA at Harvest:	11.4 g/L
Alcohol:	12.5%
pH:	3.05
Dosage:	9.5 g/L

CELLAR

Whole cluster pressed, this sparkling Pinot Gris contains only the *Coeur de Cuvée* (the “heart” of the cuvee), less than half of the 154 gallons per ton pressed. The *coeur* cut delivers higher acidity and a more focused fruit character, contributing both to complexity and longevity. Tirage bottled on April 27, 2011. Disgorged April 29, 2013.

TASTING NOTES

Made with grapes from Oregon, but taking inspiration from classic French champagnes, this sparkler is for serious fans of good bubbly. Because it’s made from Pinot Gris, the wine is Alsace-scented, with incisive green apple accenting the aromas of diesel and lees. Once you sip, it’s all mouth-watering as vibrant acidity sparks your taster into action and then cleanses it again. A complete wine with a surprising character.

BOTTLES CRAFTED

1,224 x 750 ml bottles (102 cases)

RELEASE

October 1, 2013

PRICE

\$45/bottle