



The fruit for this sparkling wine came from Laurel Vineyard and is 100% Method Champenoise, Pinot Noir. The vineyard is located in the Chehalem Mountains AVA, within the Willamette Valley, Oregon. At an altitude of 1100 feet, it is a cool site allowing for gradual accumulation of sugar. This is ideal for making sparkling wine as the vines have enough time to develop ripe fruit flavors while retaining natural acidity and lower sugar levels.

The fruit for this wine was picked in early October, whole cluster pressed and fermented in neutral French oak. Following fermentation the wine was blended and bottled in the spring of 2009. The wine was not allowed to go through malolactic fermentation and remained in triage until November of 2014.



A full six years in tirage has resulted in a wine with a very fine mousse, fresh baked bread aromas with flavors for fresh strawberries, kirsch cherries and jasmine. The flavors are delicate yet rich and creamy.

400 cases produced

DUNES IN SCHOOLS

30A Coastal Dune Wines is proud to help in local preservation and conservation efforts. That's why a portion of our proceeds will go to the Choctawhatchee Basin Alliance's Dunes in Schools educational program.

"Dunes In Schools is CBA's middle school environmental education program that focuses on the globally rare coastal dune lake ecosystems. In this program, students grow sea oats in classroom nurseries, while learning about the importance of the coastal dune lakes and barrier island systems of Northwest Florida. The program culminates with an April field trip, in which students take a direct role in the coastal restoration by planting sea oats to restore dune habitat."

~ Alison McDowell, Director of Choctawhatchee Basin Alliance

