

• GRAN •
MORAINÉ

BLANC DE BLANCS

2017 ESTATE GROWN SPARKLING WINE

Unveiling

Sparkling wine shouldn't be merely for the purpose of celebration.
Sparkling wine should itself be a cause for celebration.

SOURCE: WINEMAKER SHANE MOORE'S TECHNICAL NOTES

VINTAGE

The 2017 growing year started with a cold and late winter that transitioned into a wet, cool spring causing delayed flowering, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and early autumn causing the vines to have some drought stress. If it were not for the later bud burst and flowering, we would have been picking in August. Fortunately, the phenological development was such that harvest did not start until the 17th of September. This vintage is classically Oregon displaying beautiful fruit, restraint, and bountiful acidity

WINEMAKING

Zero malolactic fermentation
55% Barrel Fermented, 45% Stainless Steel

EN TIRAGE

Six years

DISGORGED

March 25, 2024

PRESSURE

Six atmospheres

PRODUCTION

200 cases

AROMAS

Kumquat, lychee, Korean melon, starfruit, morning sunshine, buttercup, crème brûlée, nori, lemon peel poundcake, Tobiko roe.

FLAVORS

White clingstone peach, goldenberry, nashi pear, prickly pear, brioche

TEXTURE

Dashingly moves like a Doe walking through think undergrowth in a forest. Expands and pushes out on the mid pallet like a gummy bear soaked in water overnight with richness and sweetness before firming up and finishing as linear ridges in raked windblown sand.

“When you strive to create a wine like this, you set aside any fear of uncertainty.
You must believe in the future.”

SHANE MOORE



Gran Moraine wines shine a light on the monologue of the Gran Moraine Vineyard, lifting its voice and vibrant energy through a signature style of elegance and restraint, with a fresh through-line of acidity. A style that has established the winery as a leader in the Willamette Valley.

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