

• GRAN •  
MORAINÉ

BLANC DE BLANCS

2016 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 2016 vintage started off as a tepid, wet spring with the earliest bud break on record beginning April 1st. The remaining summer months settled to more normal temperatures and a cool start to September gave us beautifully ripe Chardonnay clusters. Wines are elegant, as well possess a great deal of complexity and are perhaps my favorite wines that I have produced in Oregon up to this point.

WINEMAKING

Zero malolactic fermentation  
35% Barrel Fermented, 65% Stainless Steel

EN TIRAGE

Five years, six months

DISGORGED

August 7, 2023

PRESSURE

Five to six atmospheres

PRODUCTION

194 cases

AROMAS

Daffodils in springtime, straw, honeydew melon, Meyer lemon, confectionary sugar, golden berries, buttered toast

FLAVORS

Cantaloupe, Kiefer lime, graham cracker crust, hibiscus, prickly pear

TEXTURE

Orange creamsicle up front leading into a bubbly rich mid-palate like a Cadbury Creme Egg. Finishing dry and refreshing with oregano and Rainier cherry on the finish.

“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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