

• GRAN •
MORAINÉ

BLANC DE BLANCS

2018 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

A relatively mild winter led to a bud burst that was very close to the average Willamette Valley year. A cool April led to a warm and wet May. The vines pushed with a lot of vegetative vigor and flowered on a slightly ahead of normal early June. Summer was hot and dry – one of the driest on record. Despite this, the vines went through only a slightly ahead of average ripening curve and really hung onto acidity. Phenological ripeness matched with brix and acidity creating a harvest that allowed for almost no manipulation.

WINEMAKING

Zero malolactic fermentation
35% Barrel Fermented

EN TIRAGE

Six years

DISGORGED

March 5, 2025

PRESSURE

Six atmospheres

PRODUCTION

212 cases

AROMAS

Starfruit, baguette, honey suckle, daffodil, Timothy grass culm, Myer lemon, chardonnay blossoms

FLAVORS

White peach, tangerine, Nootka rose pollen, elderberry flower, Champagne mango, candied hazelnut, granny smith apple, key lime

TEXTURE

An incredibly long lees driven finish and voluminous upward snap that rolls like scythe from the soft palate down past the tongue

“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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