· GRAN ·
MORAINE

BLANC DE BLANCS

2019 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 2019 growing season began with a mild, slightly warm start to the growing season, bloom occurred June 7th followed by a good fruit set. Rains began in late June and continued into July. August provided a break with warm sunny days. September arrived with cooler temperatures and more rain. Cool wet weather continued into October. This cooler harvest allowed fully ripe fruit at 21 brix and a perfect amount of acid.

WINEMAKING
Zero malolactic fermentation

52% Barrel Fermented

EN TIRAGE
Six years

DISGORGED
June 6, 2026

PRESSURE
Six atmospheres

PRODUCTION
120 cases

AROMAS
Pear cobbler, barley malt syrup, buttered toasted sourdough, kumquat, prickly pear, caramelized sugar, yellow rose blossom

FLAVORS
White raspberry, cider apples, green tea, elder flower, Korean melon, warm brioche, orange zest

TEXTURE
Bright and tightly coiled like a spring upon entry, opens to a broad dusty and thirst-quenching mid palate before tightening back down to a funnel for the kiwifruit and citrus fruit driven 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

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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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