



ANTHONY ROAD
WINE COMPANY

Blanc de Noir

Méthode Champenoise.
Aromas and flavors of cocoa,
toasted brioche, cherry and
almond. Dry finish.



anthonyroadwine.com



ANTHONY ROAD
WINE COMPANY

Blanc de Noir

Méthode Champenoise.
Aromas and flavors of cocoa,
toasted brioche, cherry and
almond. Dry finish.



anthonyroadwine.com



ANTHONY ROAD
WINE COMPANY

Blanc de Noir

2018

The 2018 vintage was one of the most challenging vintages of the past decade. Hot and humid conditions bred mildew, fungus and rot on the vines. The most vigilant of vineyard managers were not spared. Careful and meticulous attention in the vineyard was a must in order to harvest clean fruit for the wines of 2018. Harvest dates were a good week to ten days earlier than 2017, mostly due to lower crop loads and the heat of the spring and summer. The challenges of a tough vintage help build team unity though and the resulting efforts have produced wines that are really surprising us in a positive way. The wines exhibit rich flavor concentration and refreshing acidity structure that will keep the lips smacking.

Harvest dates: September 21, 2018

Vineyard: Martini Family Vineyard

Winemaking Notes: The fruit was hand picked and whole cluster pressed. The juice was fermented to dryness in stainless steel tank. The base wine was back sweetened to 26 g/L of residual sugar to provide food for the added yeast at bottling. This second fermentation in the bottle creates the carbon dioxide that gets trapped in the wine as bubbles. The bottled wine was then stored on lees for 4 years before disgorgement. A dosage of 6 g/L residual was added to help with the final balance of the wine.

Bottling Date: August 15, 2019

Tasting Notes: Aromas of brioche, pastry, cocoa, cherry and strawberry. Gentle mousse.



Tech Data

BRIX AT HARVEST	19.8 Brix
RESIDUAL SUGAR	6 g/L
PH	3.20
TOTAL ACID	7.5 g/L
ALCOHOL	13.1%
CASES PRODUCED	49

anthonyroadwine.com



ANTHONY ROAD
WINE COMPANY

Blanc de Noir

Méthode Champenoise.
Aromas and flavors of cocoa,
toasted brioche, cherry and
almond. Dry finish.



anthonyroadwine.com



ANTHONY ROAD
WINE COMPANY

Blanc de Noir

Méthode Champenoise.
Aromas and flavors of cocoa,
toasted brioche, cherry and
almond. Dry finish.



anthonyroadwine.com

