



FALX 2019

BLANC DE NOIR WALLA WALLA VALLEY

BLEND

100% Pinot Noir
Clone 115 & Pommard co-fermented

APPELLATION

Walla Walla Valley

VINEYARD

Breezy Slope

WINE ANALYSIS

10.03 grams/L Total Acidity
3.07 pH
12.5% Alcohol
100% ML Complete - Native

TECHNIQUES & OAK PROGRAM

Gently whole cluster pressed to and native fermented in neutral barrels, egg shaped fermenters, and stainless steel barrels to introduce nuance and texture. Aged on lees for 10 months before tirage and aged an additional 22 months on yeast before disgorging, adding complex flavors of fresh baked pastries and subtle nuttiness.

PRODUCTION

600 bottles

RETAIL PRICE

\$65

WINEMAKER'S NOTES

The 2019 Falx Blanc de Noir marks our first-ever traditionally produced sparkling wine from Dusted Valley. Inspired by many of the great grower Champagnes, our goal has always been to showcase the unique attributes of Breezy Slope and to allow it to tell its own story through this special bottling. Breezy Slope is uniquely singular in its location and temperature compared to the rest of the Walla Walla Valley. Its westerly aspect, high elevation (1,700 feet) and cool morning and evening temperatures make this an ideal site to grow traditional Champagne grapes like Pinot Noir. The cooler temps allow us to pick on the riper side and take advantage of the site's beautiful fruit flavors creating something pure and refreshing yet complex and nuanced.

THE LABEL

The original artwork on the label depicts Ceres, our muse and the goddess of agriculture, presiding over the harvest with a curved blade or "falx" in hand. The starry sky serves as her backdrop and illustrates the actual night sky from the winery in Autumn. As Ceres watches over planet earth from above the Blue Mountains, she harvests the grapes and carefully clutches them to her chest. Each sphere represents the grape varietals planted at Breezy Slope - Chardonnay, Pinot Noir and Pinot Meunier.

