

2014 WEST Seafoam



- 100% Chardonnay
- Harvested August 17, 2014
- Disgorged August 19, 2016
- Dry Creek Valley AVA
- Alc. 12.0%
- Méthode Champenoise
- Extra Brut, residual sugar 6 g/L

2014 WEST Seafoam Blanc de Blancs is our first sparkling and made from our own handpicked Chardonnay grapes (Blanc de Blancs “white wine from white grapes” in Champagne terms). It was made in the traditional Champagne style, Méthode Champenoise where the wine ferments a second time in the bottle and then aged *sur lie*, with yeast in the bottle, for almost two years and then disgorged. A fresh green apple scent continues on the palate with crisp citrus, Asian pear and more round brioche flavors typical of the champagne style. The pale yellow color and lively bubbles make this a beautiful wine for special occasions. Only 160 cases were made

The grapes come from the gravel loam soils in our Creekside Estate in Dry Creek Valley, Sonoma County. The south end of Dry Creek Valley has lingering fog in the mornings and provides a cool climate for white grapes in contrast with the warmer northern end of the valley.

West Wines is a family winery in Dry Creek Valley, Sonoma County owned by Katarina Bonde and Bengt Akerlind. Our winemaking style is inspired by French winemaking and we have been exporting wine to Europe since 2004. We practice sustainable farming, minimizing the use of energy and water and using solar power. Between our wine rows we plant cover crops to create nutrition for the plants but also flowers who serve as a habitat for beneficial insects for pest control.

Winemaker Katarina Bonde got her Winemaking Certificate at UC Davis and hands on experience while crafting the portfolio of wines at West Wines.