

# 2007

## Blanc de Blancs

Our méthode champenoise Blanc de Blancs has won fame in publications such as Gotham Magazine and the New York Times, and most recently won the *Best Sparkling Wine in NYS* category in the 2011 New York Wine & Food Classic. Both the label art, aptly titled *Clouds Over the Sea*, and the wine itself express the sound and fragrance of the sea, showcasing the style, elegance, and balance representative of the North Fork of Long Island. This luscious sparkler features classic aromas of apple, citrus, and honeysuckle, while a toasty fragrance lures you in for the first sip. Confectionary flavors of patisserie, honey, mulled ginger and poached pears persist over a creamy yet crisp finish. 100% Chardonnay harvested from a single acre of our Corey Creek Vineyard, it's breezy and refreshing like jumping into the Atlantic on a hot day - you can almost hear the ocean waves breaking in the glass. Specially commissioned label art by April Gornik.

**2007 was an ideal year** for growing grapes on Long Island. The growing season kicked off on a great note, with mild temperatures ideal for bud-break. June was sunny, with temperatures in the 80s that continued throughout bloom. July brought occasional rain, but was followed by a fantastic streak of sun and heat in September. Temperatures were in the high 70s to 80s all month. For the last week of the month, temperatures ranged from low 80s during in the day to 60s at night. This combination of warm days and mild nights was perfect for sugar accumulation and flavor development. Despite cooler weather and intermittent rain in October, optimal ripeness was achieved across the board in both reds and whites. 2007 will go down in history as a blockbuster vintage for the North Fork of Long Island.

90 Cases Produced

100% Chardonnay



PERFECTING THE ART OF WINE

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