

# Iris

VINEYARDS



## Iris

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WILLAMETTE VALLEY • OREGON

BRUT SPARKLING WINE  
FERMENTED IN THIS BOTTLE



### TECHNICAL DATA

**VARIETIES** Pinot noir, Pinot gris,  
Chardonnay

**AVA** Willamette Valley

**TA** 8.9g/L

**RESIDUAL SUGAR** 2.5g/L

**ALCOHOL** 11.38%

**ELEVAGE** Fermented and aged in 100%  
French oak, puncheons and barrels

**VINEYARDS** Chalice Estate Vineyards

**SOIL TYPES** Jory and Bellpine

**HARVESTED** September 2019

**TIRAGE BOTTLED** July 2020

**DISGORGED** August 2021

**CELLARING** 1-3 years

**RELEASED** November 2021

**CASES** 210 six packs

**WINEMAKER** Aaron Lieberman

**PROPRIETOR** Pamela Frye

**SRP: \$29.99**

## IRIS VINEYARDS BRUT

### Willamette Valley

World-class, award winning wines from grapes grown at our Chalice Vineyard. The cool climate in the foothills of the Oregon Coast Range allows the grapes to mature slowly while maintaining the proper acid balance that is essential for producing the finest sparkling wines.

### WINEMAKER NOTES

What started in 2015 as a small project of personal interest to me has fast turned into one of the most anticipated and quickly selling wines we produce. Chalice Vineyard is well suited to the production of grapes for sparkling wine due to its high elevation and the generally cool conditions which prevail in the Lorane Valley. Cool growing conditions allow for ripe flavors to develop in the grapes with less sugar accumulation while maintaining higher levels of acid, all important factors in making world class, traditional method, sparkling wine. As with all of the wines we make at Iris Vineyards we carefully study and employ the methods used to make the highest quality sparkling wines in the world. The areas of the vineyard from which we source the grapes for this wine were selected prior to budbreak so the vines could be managed specifically to grow grapes perfectly suited to sparkling wine production. Once at the winery the grapes were gently pressed as whole clusters to minimize extraction of bitter phenolic compounds. The juice was settled in tank and then racked to barrels for a slow, cool fermentation. To maintain bright, fresh acidity we do not allow malolactic fermentation to occur. When the base wine is ready, we do tirage bottling at our winery and store the bottled wine for secondary fermentation and aging in tirage bins. We also perform all riddling, disgorging and labeling operations at our winery.