

Falconer

1997 Carneros Late Disgorged
Blanc de Noir



This is the first blanc de noirs released by Falconer Wine Cellars. The grapes in this cuvee were harvested in August 1997 from a vineyard in the cool Caneros district of Sonoma County. Harvest sugar was 19.5 Brix and acidity was 12 g/L. It is a blend of 93% pinot noir and 7% chardonnay. Slightly more than half was barrel-fermented in old French Oak and the balance in a stainless steel tank. The barrel-fermented fraction was removed to tank about 30 days after fermentation was complete. The entire

cuvee also underwent secondary, or malo-lactic fermentation. The wine was bottled with an addition of yeast and sugar for fermentation in the bottle (methode champenoise).

As with all previous Falconer sparkling wines, we gave it extended aging on the yeast to develop extra flavor and complexity. Since sparkling wines made from pinot noir evolve and mature more rapidly than those made from chardonnay, we disgorged Falconer Blanc de Noir 1997 LD earlier than those made from chardonnay. We finished Falconer 1997LD Blanc de Noir in our traditional “ultra brut” style with just .6% residual sugar, just enough to balance its 8.3 g/L of total acidity. The result is a sparkler that is crispy dry and yet fills the mouth with flavors of ripe pear and almond. Its nose is a mixture of strawberry, biscuit dough and cashew nut.

Just three months after disgorging, it was awarded a “**HIGHLY RECOMMENDED**” rating by the Beverage Tasting Institute as the highest rated Blanc de Noir in this year’s competition. Their description, which appears in Tastings magazine and on the Epicurious website, reads, “**A taut, medium-bodied palate with vibrant acidity and lively small bubbles. A still youthful and refreshing wine.**” We predict Falconer Blanc de Noir 1997 LD will continue to improve and garner acclaim for several more years.

WINEMAKER’S NOTES SUMMARY

Vintage:	1997
Grapes:	Pinot Noir, 93% Chardonnay, 7%
Appellation:	Carneros / Sonoma
Harvest sugar:	19.5 Brix
Harvest acidity:	12 g/L
Barrel fermented:	50%
Malo-lactic fermented:	100%
Finished R.S.	.6% (Ultra Brut)
Finished T.A.:	8.3 g/L
Disgorged:	May 2002
Release date:	August 2002

This sparkling wine is equally at home as an aperitif or on the dinner table. It may be an even better complement to salmon than our blanc de blancs and is equally good with shellfish, crab and lobster. It is also excellent with such diverse dishes as seafood sausage and roasted chicken.

Marketed by
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