**FOR IMMEDIATE RELEASE
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PRESS RELEASE: DABLON VINEYARDS RELEASES ESTATE SPARKLING BLANC DE NOIR**

Baroda, Michigan
Winery: Dablon Vineyards & Winery

As many of you know, in 2016 Dablon began to make its own Estate Dry Blanc de Blanc from 100% Dablon Chardonnay grapes, using the traditional Champenoise (Champagne) method, including going through the second fermentation in the bottle in which it is sold. By 2016 we were successfully growing the Burgundy varietals, the leading Bordeaux varietals and making world class estate wine out of them. We decided our sparkling wine should be made by us from our grapes in the traditional method. Our Blanc de Blanc has a significant following among our customers.

We now grow 17 different varietals from which we make over 30 estate wines. And last year we decided to add Estate Dry Blanc de Noir made from 100% Dablon Pinot Noir to our selection, made also in the traditional method. Dablon will be releasing the 2022 vintage Blanc de Noir on July 26, 2023. We write to give you some background on these sparkling estate wines and how they are made.

Both the Chardonnay and Pinot Noir for these wines are picked a little earlier than for other wines we make using these grapes. That gives it slightly more acid, lower Ph and lower alcohol coming out of the first fermentation, which is done in a tank like our other wines. It is the second fermentation that makes this a prized method of making sparkling wine. The wine is bottled with a crown cap along with a bit more yeast and sugar which starts a second fermentation in the bottle producing the carbonation we enjoy along with 1% more alcohol.

Dablon Winemaker Rudy Shafer shares more details on our process. “After a couple months to ferment, the bottles are inverted so the yeast and sediment can settle into the neck of the bottle. The first two inches of the bottle necks are placed in a very cold glycol/water bath solution so the sediment and yeast can freeze into a solid plug. The crown cap is removed and the pressure from the carbonation pushes the sediment ice plug out. The bottles are topped up, a champagne cork and wire hood is installed followed by foils and labels and it is ready for release after 6 months or so.”

“When tasting the two sparkling wines side by side, you will pick up on the leaner structure, green apple aromas and taste of lemon, currant, and apple of the Blanc de Blanc as compared to the more aromatic, fuller in body, aromas of cherry and strawberry and tastes of tart raspberry or blackberry with the Blanc de Noir. They are both quite dry similar to what might be called “Extra Brut” in other sparkling wines.”

Dablon’s sparkling wines are priced in the range of our most successful wines as they are expensive to produce. Rudy explains: “To start, the grapes are hand-picked and loaded into the press as whole bunches, resulting in more press loads because the whole bunches reduce the press capacity. Secondly, the juice yield is low because we do not press the grapes very hard. We want clean juice without a lot of grapey flavors or phenolic compounds from the seeds or skins. After the base wine is finished and filtered, we add a mixture of yeast and sugar and then hand-bottle each bottle. The finishing process adds hundreds of man-hours. The physical act of handling the bottles during the freezing and disgorging process takes a lot of time and adds to the overhead. If we were making one of our regular “still” wines, the process would have ended after the first fermentation and bottling by our bottling machines. With sparkling wine, think of it as bottling the wines twice, by hand. However, it is worth it and very rewarding. And our pricing compares favorably to other estate sparkling wines from around the world made from world-class grapes using the traditional Champenoise method.”

“So why do we do it?” owner Bill Schopf asks himself. “There is a strong market for fine champagne and our customers have reacted very positively to our Blanc de Blanc. Being able to make fine estate sparkling wines using the traditional method is a sign of a world class wine grape growing and wine making region. From the beginning, Dablon has had a mission to elevate Michigan’s reputation to one of the finest wine regions in the world. These reasons explain Dablon’s efforts and investment in these fine estate sparkling wines for the sake of our customers, our brand and Michigan’s reputation.”

*ABOUT DABLON VINEYARDS & Winery: Dablon is an estate winery located on the glacier-created hills in SW Michigan about five miles from Lake Michigan. Dablon grows 17 different varietals on its estate from which it makes and releases over 30 different vintages of estate wines annually. In March of this year Midwest Living Magazine awarded Dablon the title of Best Winery in the 12 State Midwest Region.*

[*https://www.winebusiness.com/news/article/268090*](https://www.winebusiness.com/news/article/268090)[*www.dablon.com*](http://www.dablon.com)

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