

DOMAINE
Meriwether
~ OREGON SPARKLING WINE ~

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1998 Thomas Jefferson Prestige Cuvée

The noted authority on Champagne, Tom Stevenson, has pointed out that the key to producing a prestige Cuvée worthy of a high end producer is "... selection, selection, selection...and a great winemaker"! Applying these guidelines when we evaluated the different lots of base wines from the extraordinary 1998 Oregon harvest, single lots of Pinot Noir and Chardonnay stood out for their superior balance and structure. From these selections our talented winemaker from Champagne, Jean-Louis Denois, made a limited quantity of Prestige Cuvée. Slow, controlled oxidation during barrel fermentation adds complexity to this remarkable wine: Demonstrating to all that Oregon can and does produce world-class Pinot Noir based methode champenois.

BLEND: Pinot Noir 75%, Chardonnay 25%

PRESSING: This wine is made from the finest first pressing Cuvée juice

FERMENTATION: Each Cuvée lot is fermented in small, neutral oak barrels

AGING: After bottling, this Cuvée undergoes a minimum of 6 years on the yeast

DOSAGE: Light...3.5 gr/L

WINEMAKER'S NOTES: "Rich, round and Pinot Noir dominated, this wine exhibits a lovely straw color. Abundant foam dissipates into a persistent crown. The steady stream of small, fine bubbles establish the elegance of this prestige Cuvée. Complex aromas with hints of herbs, caramel and toast give way to the most balanced Cuvée we have produced to date. A full palatal impression typical of the fruit and structure of Pinot Noir and the mid-palate expressions of fine Chardonnay."

SERVING SUGGESTIONS: A classic aperitif. Who wouldn't enjoy raising a glass to any celebration? Not to be limited thanks to the predominance of pinot Noir, this wine makes a perfect accompaniment to any meal. This Cuvée works well with any entrée you might select a good Willamette Valley Pinot Noir for... say lamb, veal or (of course) salmon. Enjoy!

