



TIRRIDDIS WINERY HOUSE BLANC SPARKLING NV/\$20.99



DESCRIPTION

Tirriddis is a Washington State traditional method sparkling wine winery located in Prosser, Washington. Founded in 2021 by Andrew Gerow, Gabriel Crowell, and Matthew Doutney, three graduates of Washington State Universities Viticulture & Enology program. They are happily working hard to pioneer & curate Washington's sparkling identity.

The name, Tirriddis, comes from Tirage, Riddle, and Disgorge – the three steps to naturally produce sparkling wines. Focused solely on this traditional method, they proudly implement ground-breaking and unique “non-traditional” styles to emphasize Washington's world class growing environment. In addition to wine quality, sustainability within the community and the environment is very important to them as they strive to help represent and push forward the future of Washington wine.

TIRRIDDIS WINERY HOUSE BLANC BRUT SPARKLING NV

Tirriddis Brut is made with 94.5% Chardonnay grapes, 2.2% Albariño, 2% Riesling, and 1.3% Pinot Gris grapes fermented in stainless-steel. It is also a blend of multiple years with 55% from 2022, 29.5% from 2021, 15% from 2020, and 0.5% from 2019. With a brut dosage the Rendition #1 uses reserve wines to soften acidity and create a richer honeysuckle impression. As if multiple grapes and multiple years was not complex enough, Tirriddis Winery picked grapes from multiple areas. They blended grapes with 59.3% from Rattlesnake Hills, 24.5% from Horse Heaven Hills, and 11.64% from Wahluke Slope Valley. Nearly all Chardonnay coming from three diverse sites makes the House Blanc a great representation of what Washington can bring to the world of sparkling. Tirrage takes place for 10 months.

Tasting Notes

Nose:

Aromas of fresh citrus, ripe stone fruits peppered in with wet stone minerality and savory toasty notes.

Palate:

This Brut is full of lemon, pineapple, and baked yellow apples. It is recognizably bright and nuanced. Bubbles fill the palette balanced by a ripe creamy brioche.

Pairing:

Sparkling wines come in many styles and Champagne is certainly the most popular of the lot. In general, most sparkling wine pairings can follow the suggestions for Champagne. These wines have the perfect balance of dryness, bubbles, and fruity cream to enrich any dining experience. So, sparkling pairs well with appetizers, seafood, veggies, egg dishes, or as an aperitif.

Winery Website: [Home - Tirridis](#)

Fun Facts- Decanter Magazine 91 Points

Columbia Valley A.V.A., Washington

