

SOLSTICE
BY DANBURY RIDGE

4TH EDITION

"THE SUMMER SOLSTICE IS A TIME FOR STRENGTH AND VITALITY, FOR ACTION AND MOVEMENT"

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TASTING NOTES:

Solstice is a multi-vintage blend of barrel-fermented Pinot Noir, Chardonnay and Meunier, a proportion of which passes through our perpetual solera. The wine has a golden hue with light effervescence, showing both oxidative and reductive elements with neither in the ascendancy. Solstice alloys the brightness and personality of Essex fruit to the shadow play of elevage and sur lie aging.

VINIFICATION:

Grapes are handpicked and whole cluster pressed in a Coquard PAI, with the wash and tailles removed. The musts receive no SO2, fining, or enzymatic treatments during a very short settling period, which are then transferred to about 90% old neutral oak barriques and 10% young oak barriques. After primary fermentation the barrels are turned for up to 6 months without any topping, which are then blended with a proportion of our foudre aged perpetual Solera. Tirage takes place just before the next vintage with a low targeted pressure of 4.5 bar. Post sur lie ageing the wine is disgorged with less than 4.8 g/L dosage, and given further time under cork before release.

TECHNICAL INFORMATION

ORIGINS

- 1/3 Danbury Ridge
- 1/3 Blackwater Estuary
- 1/3 Crouch River

BLEND

- 2019 Base (60%)
- Solera Reserve from 2018, 2019, 2020 (40%)

COMPOSITION

- 75% Chardonnay
- 20% Pinot Noir
- 5% Meunier

DOSAGE

- 4.8 g/L

DISGORGED

- Sept 2023

DANBURY RIDGE
WINE ESTATE

HYDE CHASE, DANBURY, ESSEX, CM3 4LN | INFO@DANBURYRIDGE.COM | WWW.DANBURYRIDGE.COM