



LANDMASS BLANC DE NOIRS EOLA-AMITY HILLS

Melaney Schmidt and Malia Myers are the intrepid pair who launched Landmass Wines in 2018 in the dramatic, windswept Columbia Gorge. Their goal is to translate distinctive high-elevation sites in the Pacific Northwest into energetic sparkling wines. Barring a little assistance with riddling, Landmass has accomplished every step of the process in-house!



VINEYARD

- Site:** Eola-Amity Hills.
- Soil:** Marine sedimentary soils.
- Vines:** 100% dry-farmed, LIVE practicing. The fruit is picked early.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Champagne method. Gently pressed at harvest and raised in neutral French oak for eight months with partial malo. Tirage without filtration. 36 months on the lees. 12% alcohol, 6 g/l residual sugar. 80 cases.
- Profile:** A vibrant expression of high-elevation Pinot Noir.