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NV

# bubbly



*This fresh sparkling wine has aromas of citrus, pear, apple blossom, lime leaf and some nutty notes. On the palate it offers creaminess and a fine mousse with flavours of Granny Smith apple, pink grapefruit, melon and a hint of white pepper.*

## FOOD PAIRINGS

This bubbly would be great with crab, oysters, some light appies or some freshly buttered popcorn.

## VITICULTURE

Chardonnay & Pinot Noir both have been cane pruned and then shoot and fruit thinned to produce 3.2 short tons per acre of Chardonnay and 1.5 short tons per acre of Pinot Noir.

## WINEMAKING

2015 Pinot Noir was whole cluster pressed and fermented in neutral barrels to age on lees for 16 months. Chardonnay, Chardonnay Musque and Pinot Noir from the 2016 vintage were harvested, whole-cluster pressed and fermented separately. The 2015 vintage was blended with the 2016, bringing weight, texture and depth to the finished wine.

Grape Varieties:	66% Chardonnay, 34% Pinot Noir
Production:	310 cases
Bottled:	April 3, 2017
Alc % volume:	12.7%
pH:	3.28
TA g/L:	7.12
RS g/L:	3.95

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