



NV

bubbly



This fresh sparkling wine has aromas of gooseberry, apple, citrus, light floral notes and some toastiness. The creamy mousse is full of bright flavours of mandarin orange, peach, pear and vanilla.

FOOD PAIRINGS

This bubbly would be great with oysters, smoked salmon, or some freshly buttered popcorn.

VITICULTURE

Chardonnay & Pinot Noir both have been cane pruned and then shoot and fruit thinned to produce 4.4 short tons per acre of Chardonnay and 2 short tons per acre of Pinot Noir.

WINEMAKING

2014 Pinot Noir was whole cluster pressed and fermented to age on lees for 15 months. Chardonnay and Pinot Noir from the 2015 vintage were harvested, whole-cluster pressed and fermented separately. The 2014 vintage was blended with the 2015, bringing weight, texture and depth to the finished wine.

Grape Varieties:	60% Chardonnay, 40% Pinot Noir
Production:	165 cases
Bottled:	March 18, 2016
Alc % volume:	13.0%
pH:	3.18
TA g/L:	7.54
RS g/L:	4.59

SKU	380147
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