



GRAPE VARIETIES

PINOT NOIR & CHARDONNAY

PRODUCTION

483 CASES

DISGORGED

MAY 2022

ALC 11.5%

PH 3.1

TA G/L 8.3

RS G/L 6.0

The first release of our sparkling Brut has lovely aromas of browned butter shortbread, Meyer lemon, and Jazz apple. The palate is crisp, yet creamy with tiny, persistent mousse. A Traditional Method stunning sparkling. Aged 20 months on lees. Blend of 85% Pinot Noir and 15% Chardonnay.

VITICULTURE

Showcasing the magnificent versatility of our Okanagan Falls vineyards, this beautiful wine is sourced 100% from our Allendale site. A blend of 85% Pinot Noir and 15% Chardonnay, with each picked at the perfect moment for sparkling.

WINEMAKING

A combination of new and neutral French oak for the fermentation vessels gives a richness and beautiful texture to this wine. After the initial barrel ferment is completed, 24 months of resting on lees in the bottle gives a soft creaminess with a perfect bubble mousse.

RESERVE BRUT