

Steller's Jay Brut

2007

BC VQA Okanagan Valley



Steller's Jay



Harvest

The harvesting of our premium Pinot Noir and Chardonnay grapes for the 2007 Steller's Jay Brut were completed in late September, with the Pinot Blanc following in early October, adding to the three varietals of our Sparkling wine base. Early harvesting of these grapes ensures a crisp, fresh balanced acidity in our award winning Sparkling Wine.

Winemaking

A well orchestrated blend of Pinot Noir, Chardonnay, and Pinot Blanc. Using the traditional "Methode Classique" the wine was inoculated with yeast and left "en tirage" for a minimum of three years allowing optimal time to synergize the fruit with the lees. The bottles were then hand riddled before being disgorged, dosaged, corked, and then released.

Winemaker's Notes

Our 2007 vintage of Steller's Jay Brut stands up extraordinarily to its reputation for being one of Canada's premier sparkling wines. White peach and golden hues flatter the orchard fruit and ripe strawberry aromas. Complements of toasted nut and red berries linger with a soft and creamy floral mousse finish.

Food Pairings

Steller's Jay Brut displays smooth flavours that complement a variety of dishes; pairing famously with truffle scented popcorn. Never forget the simple luxury of a fresh strawberry dipped in chocolate and a glass of Steller's Jay Brut!

Technical Notes

Alcohol/Vol: 12.6 %
Dryness: 0
pH level: 3.28
Residual Sugar: 12 g/l
Total Acidity: 7.39 g/l
Ageability: 2019
Serving Temperature: 7 degrees C
Release Date: January 2012