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SPARKLING VQA OKANAGAN VALLEY

## VINIFICATION

This vintage was very consistent and crop yields were low but fruit quality was excellent. The cool harvest temperature slowed the accumulation of sugars and allowed us to hang the fruit longer and develop more varietal character.

## WINEMAKING

This wine was produced in the Traditional French Method with a primary cool fermentation lasting 30 days in stainless steel. Secondary bottle fermentation developed its complex character by lying en tirage for three years.

## AROMA / BOUQUET / NOSE

This fine wine is reminiscent of freshly baked bread rounded out by crisp orchard fruit. A lively acidity is a welcoming refreshment to the palate while the finish is full of citrus flavours and a hint of cream.

## FOOD AND WINE PAIRING

A celebration simply on its own or pairs well with smoked salmon or fresh seafood. For something different, enjoy this wine with prosciutto and a mixed fruit plate.

### TECHNICAL NOTES

ALCOHOL/VOLUME	13.5%
DRYNESS	0
PH LEVEL	3.45
RESIDUAL SUGAR	9.8 G/L
TOTAL ACIDITY	7.1 G/L
RELEASE DATE	OCT 2008
AGEABILITY (SERVE UNTIL)	2016
SERVING TEMPERATURE	13° C
OAK AGING	NO

