



Sparkling

Non Vintage Tribute

VQA Okanagan Valley

Harvest

The grapes for our Anniversary Tribute have been carefully selected from the most prestigious vineyards located in the Southern Okanagan Valley. They were harvested in early September at the perfect brix to capture the racy acidity.

Winemaking

Sumac Ridge Estate Winery is British Columbia's first premium producer of Sparkling Wines.

Made from 100% Chardonnay grapes this wine underwent whole grape cluster pressing in the traditional style followed by a stainless steel ferment at 15C to preserve all the flavours.

After secondary fermentation in the bottle, Tribute laid "en tirage" for 24 months before it was hand-riddled in our Volcanic Rock Sparkling Cave and disgorged.

Winemaker's Notes

Crafted in the traditional "Methode classique" this wine captures fresh citrus aromas with zesty apple flavours on the palate. This commemorative wine reflects perfection at its peak.

Food Pairings

This soft approachable Sparkling Wine will pair well with a variety of foods. Try it with oysters, fresh shell fish, or Truffle Oil Buttered popcorn.

Technical Notes

Alcohol/Vol:	13 %
Dryness:	0
pH level:	3.29
Residual Sugar:	12.3 g/l
Total Acidity:	7.35 g/l
Ageability:	2015
Serving Temperature:	8 degrees C
Release Date:	June 2011

SKU Information

Size

UPC#

SCC

Product #

Cases Produced

Availability

*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.