



## Steller's Jay Sparkling Gewürztraminer

The Okanagan Valley has proven to be an extremely successful region for growing Gewürztraminer grapes, as the climatic conditions at higher elevations are well-suited to the development of the varietal. This sparkling wine was handcrafted using the traditional “Methode Classique”. The moment the acid and sweetness balance was ideal, the grapes were picked, very gently pressed, and then put through primary fermentation. Following old world tradition, the wine was then placed into the bottle for the secondary fermentation before being disgorged, dosaged and corked for this very special release.

### TASTING NOTES

Our Sparkling Gewürztraminer opens with a refreshing burst of stone fruit and citrus, with hints of lychee nut and floral notes on the nose. The effervescence lifts the fruit flavours on the palate, leading to a hint of spice that lingers on the finish. The persistent bubbles add a pleasant texture that elevates the intensity of the flavours.

### FOOD PAIRINGS

This wine is delightful on its own or with light fare such as summery salads, fresh fruit, and cheese plates.

### TECHNICAL NOTES

Alc./vol.	<b>13.5%</b>
Total acidity	<b>6.2 g/L</b>
PH level	<b>3.21</b>
Residual sugar	<b>18 g/L</b>
Oak aging	<b>No</b>
Release date	<b>April 2016</b>

