

## Blanc de Blanc 2016

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	L. Viscek Vineyard
Grape Variety(ies)	100% Chardonnay
Brix at Harvest	17.7°
Alcohol Content	12.5%
Residual Sugar	2 grams – 0 dosage
Total Production	746 cases of six



### TASTING & FOOD NOTES

The nose is fresh with notes of citrus and apple yet rich with notes of cream and lees. The mousse is fine with a rich, creamy mouthful, refreshing acidity and notes of green apple. The finish is structured and refreshing with lingering minerality. Certainly perfect to drink now but will further develop complexities through short to medium term aging.

This wine is a perfect aperitif and will pair nicely with fresh shucked oysters, sushi and composed salads. Serve chilled at 5-8° C.

### WINEMAKING NOTES

Our first single vineyard sparkling wine and our first Blanc de Blanc, the fruit was hand-harvested in the first week of September 2016. The grapes were transferred gently into the press and the free run juice was captured separately to preserve the elegant profile. Primary fermentation was kept cool and in 100% stainless steel. Malolactic fermentation was suppressed to keep the fresh fruit character in the wine. The secondary fermentation took place in bottle and the wine was aged sur lattes for a minimum of 12 months. After the lees was removed, winemaker Jean-Pierre Colas felt the wine was in perfect balance so decided to not add any sugar to the dosage resulting in a classically dry sparkling wine in the zero dosage style.

### VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost drought-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8<sup>th</sup> and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.