

## Premier Cuvée 2013

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	50% Pinot Noir ~ 50% Chardonnay
Brix at Harvest	18.4°
Alcohol Content	12.5%
Residual Sugar	3 grams – 0 dosage
Total Production	619 cases of six



### TASTING & FOOD NOTES

The nose is complex with aromas of lemon, apple and toasted brioche. The mousse is fine with notes of toast, lemon and light minerality, complemented by refreshing acidity. Certainly perfect to drink now but will further develop complexities through short to medium term aging.

This wine will pair nicely with fresh shucked oysters, white fleshed fish or lobster. Also a perfect pairing with bloomy-rind, double or triple cream cheeses. Or serve on its own as the perfect aperitif.

### WINEMAKING NOTES

A blend of Pinot Noir and Chardonnay from the 2013 vintage. Both varieties are primarily sourced from our estate vineyards in the Creek Shores sub-appellation, with some fruit coming from some of our favourite growers in both Creek Shores and Niagara-on-the-Lake. After harvest both varieties went into the press with the free run juice being kept separate from the press wine. Each went through primary fermentation and were then blended and bottled for secondary fermentation. The wine was aged on lees for a minimum of 48 months during which the bubbles became smaller and more compact. A slight autolytic, or toast and bread character also developed during this time. After disgorging, 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. This wine was not exposed to oak and did not undergo malolactic fermentation.

### VINTAGE NOTES

2013 was a fairly typical vintage in Niagara with a roller coaster of rain, sun and humidity challenging wine growers across the peninsula. Fortunately, lots of spring rain and limited frost during bud burst and flowering meant healthy plants with significant crop loads. The vines were in a good position in the fall to deal with the random rain and humidity that is common in the area and when all was said and done, Niagara had enough heat units and sunshine for a record harvest of high quality wines across a broad spectrum of varieties.