



STREET
WINERY

Grande Cuvée Blanc de Noirs 2007

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Various
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	18.8°
Alcohol Content	12.5%
Residual Sugar	2 grams – Brut
Total Production	400 cases of six



TASTING & FOOD NOTES

A brilliant medium lemon hue with a very fine and steady bead. The nose is youthful and fresh with notes of wet stone, green apple, fresh butter, bread dough and warm toast. On the palate, the mousse is remarkably rich, fine and mouth-filling. The acid is vibrant and bright throughout and the finish long with stone, cream and toast notes dominating.

An excellent and complex wine ideal for drinking now well chilled (6°C). Classic matches include poached turbot with cream and button mushrooms, smoked salmon, fresh oysters in the half shell and double and triple cream bloomy rind cheeses.

WINEMAKING NOTES

This wine was produced exclusively from Pinot Noir sourced from two of our very best vineyards in Niagara. The grapes were carefully hand-picked in small bins so no fruit damage would result. They were transported immediately to the press where only the first press juice was quickly and gently extracted and moved to stainless steel tanks for primary fermentation. Once complete, the wines were kept cool enough to avoid the onset of malolactic fermentation, thereby preserving the all-important malic acidity which provides the life and backbone to our sparkling wines. In the spring of 2007, the final blend was made and the wine was bottled along with the 'liqueur de tirage', a blend of base wine, yeast, yeast nutrients and sugar. The 'prise de mousse' was then started and all CO₂ created was trapped in the bottle. After the secondary fermentation, the fine yeast remained in contact with the wine for an aging period of more than 48 months. The initial disgorging of this wine took place in March 2013 with a dosage of barely 2 grams of sugar.

VINTAGE NOTES

2007 was a relatively hot, dry vintage which ensured the fruit remained very healthy but with sugars soaring and acid dropping earlier than normal, we carried a slightly heavier crop and harvested earlier to preserve the all-important acidity and desirable low potential alcohol for this wine.

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