

Grande Cuvée Blanc de Noir 2013

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% Whitty Vineyard
Varietal(s)	100% Pinot Noir
Brix at Harvest	19.2°
Alcohol Content	12.5%
Residual Sugar	5 g/l
Total Production	778 cases of 6

TASTING NOTES

Pale straw in the glass with persistent bubbles. On the nose there are oxidative notes of baked apples, but also fresh notes of brioche dough, lemon curd and mineral. On the palate it is rich but fresh with flavours of brown sugar, grilled lemon, white cherries and a touch of earthiness and mineral, balanced by firm acidity and a full mouthfeel. The mousse is fine and persistent with a finish of roast caramel and white cherry.

Perfectly ready to drink on release either as an aperitif or paired with a variety of fare from fresh shellfish, rich risotto to bloomy rind cheese. Will also benefit from short to medium term aging to further develop complexities.

WINEMAKING NOTES

Produced only in exceptional vintages, our Grande Cuvée is 100% Pinot Noir sourced from our Whitty Vineyard in Creek Shores. After careful manual harvest, the whole bunches of Pinot Noir are put into the press where the free run juice is separated out and blended with the first gentle press to extract juice but not colour or phenolics. After primary fermentation, the wine was then prepared and bottled for secondary fermentation. The wine was aged on lees for a minimum of 60 months during which the bubbles became smaller and more compact and autolysis, or the development of toast and bread character, took place. 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.