

## Blanc de Blanc 2017

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	L. Viscek Vineyard
Grape Variety(ies)	100% Chardonnay
Brix at Harvest	18.7°
Alcohol Content	12.5%
Residual Sugar	5 grams/Litre
Total Production	721 cases of six, 60 magnums



### TASTING & FOOD NOTES

The nose is fresh with notes of green apple, lemon, lime zest, mineral and light floral tones 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 and a touch of sweetness. 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 second Blanc de Blanc made from our neighbor Lado Viscek's meticulously farmed vineyard, the fruit was hand-harvested in the second week of September 2017. 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 an addition of two grams per litre of sweetness was the perfect balance to the bracing acidity in the wine. The wine was disgorged in August 2019.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. 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.