



Premier Cuvée 2015

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	60% Chardonnay, 40% Pinot Noir
Brix at Harvest	18.9°
Alcohol Content	12.5%
Residual Sugar	4 grams – 0 dosage
Total Production	560 cases of six



TASTING & FOOD NOTES

The nose is complex with aromas of fresh dough, ground almonds, green apple and minerality. On the palate the mousse is fine with notes of crème anglaise, French apple tart, marzipan and red delicious apples with 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 Chardonnay and Pinot Noir from the 2015 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 in stainless steel 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

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high-quality wines across the portfolio, though produced in extremely limited quantities.

