

## Premier Cuvée 2017

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	55% Chardonnay, 45% Pinot Noir
Brix at Harvest	17.8°
Alcohol Content	12.5%
Residual Sugar	3 grams – 0 dosage
Total Production	465 cases of six and 60 magnums



### TASTING & FOOD NOTES

The nose is complex with aromas of fresh dough, tarte tatin, brown sugar and custard. On the palate the mousse is fine with notes of ripe red apple, fresh dough and stony minerality, complemented by refreshing acidity on the long finish. 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 2017 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 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.