

Premier Cuvée 2018

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	63% Chardonnay, 37% Pinot Noir
Brix at Harvest	17.5°
Alcohol Content	12.5%
Residual Sugar	2 grams – 0 dosage
Total Production	950 cases of six



TASTING & FOOD NOTES

The nose is complex with aromas of fresh dough, lemon cream, and stony minerality. On the palate the mousse is fine with flavors of white cherry, red current, lemon cake, almond, fresh croissant and brioche, 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 oysters, halibut, or lobster. Also, a perfect pairing with triple cream cheeses and potato chips with a creamy onion dip. Or serve on its own as the perfect aperitif.

WINEMAKING NOTES

A blend of Chardonnay and Pinot Noir from the 2018 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 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.