

# 2013 JACKPOT SPARKLING CHENIN BLANC

## FIELD REPORT

The 2013 vintage was ideal. Vines budded early and we experienced warm temperatures throughout the season. Harvest began earlier than usual, producing fruit with excellent balance and flavour concentration.

## WINEMAKER'S NOTES

Hand-harvested, sorted then gently whole-cluster pressed. The juice was settled and fermented slowly at a cool temperature. The wine was stabilized before being bottled "en tirage" for its secondary fermentation in the bottle, followed by aging for eight years before disgorging and finishing.

## TASTING NOTES

On the nose, notes of ripe apple, Bosc pear, and toasty aromas with biscuity aromas make the wine come alive. Flavours of ripe baked apple and pear with a hint of citrus and cream, appear on the palate.

## PERFECT PAIRING

Raw oysters, Dungeness crab, lobster, crab, chicken, or lightly buttered popcorn.

### BLEND

100% Chenin Blanc

### CHEMISTRY

PH 3.08  
TA 7.6 G/L  
ALC 12.3%  
RS 8.7 G/L

### PRODUCTION

Bottled en tirage May 2014  
Disgorged April 2022  
21 cases, 750mL  
11 bottles, 1.5L

All about the dirt.

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**ROAD 13**  
BOLD  
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