



ROAD 13



2017 SPARKLING CHENIN BLANC

FIELD REPORT

The 2017 growing season had higher than normal rainfall and below average spring temperatures, then gave way one of the warmest and driest summers in forty years. Higher altitude smoke from neighbouring forest fires late in the season blocked the heat and kept the daytime temperatures moderate, resulting in virtually perfect temperatures for ripening the fruit while keeping the natural acidity.

WINEMAKER'S NOTES

Hand harvested, sorted and gently whole-cluster pressed at 19 Brix to preserve the natural acidity and fresh fruit aromas from the Chenin Blanc grapes. The slow, cool primary fermentation occurred in stainless steel tank and aged on light lees for 6 months. The wine was stabilized and bottled "en tirage" for its secondary fermentation in the bottle. The wine was further aged on its lees for 3 years before final disgorging and labelling.

TASTING NOTES

This beautiful bottle of bubbles has a consistent mousse and a nose of green apple, bosc pear, brioche and tasty pastry. On the palate, this wine delivers flavours of delicious pear and Granny Smith apple and finishes with a creamy and biscuity flavour. Perfect for celebrating just about anything.

PERFECT PAIRINGS

Raw oysters, Dungeness crab, lobster, Eggs Benedict, risotto dishes, sushi, lightly salted popcorn on movie-night, grilled asparagus with Hollandaise sauce, creme caramel and creme brulee, or with charcuterie.

BLEND

100% CHENIN BLANC

CHEMISTRY

PH 3.13

ALC 12.5%

TA 8.0 G/L

RS 7.6 G/L

PRODUCTION

588 CASES

SKU 820696