

2018 SPARKLING CHENIN BLANC

FIELD REPORT

The 2018 growing season got off to a great start; however, in mid-July, smoke from fires in the Pacific Northwest blocked much of the sunlight which slowed down ripening dramatically. The result of this resulted in wines with lower alcohol levels, ripe fruit flavours, and balanced acidity.

WINEMAKER'S NOTES

Hand-picked at optimal acidity and ripeness, we gently whole-cluster pressed to capture the grape's delicate aromas and flavours. The juice was cold settled and racked prior to its primary fermentation in stainless steel tanks. After a slow, cool fermentation, the base wine was stabilized and clarified before being prepared for its secondary fermentation in bottle. The wine was then bottled "en tirage" and aged on its secondary lees for 3 years before final disgorging, and final packaging.

TASTING NOTES

Crisp, ripe apple, pear, and citrus notes mingle with toasty brioche aromas on the nose, while vibrant apple and pear flavours with an elegant mousse and lengthy finish entice the palate.

PERFECT PAIRING

Raw oysters, smoked salmon, Sunday Brunch, fresh seafood, grilled asparagus with Hollandaise sauce, fresh strawberries and cream, salad Nicoise with seared tuna, crab, lobster, summer salads, or solo celebrating life with friends, family, and panoramic views.

BLEND

100% Chenin Blanc

CHEMISTRY

PH 2.98
TA 7.7 G/L
ALC 11.8%
RS 8.2 G/L

PRODUCTION

Bottled May 2019
1024 Cases
SKU 820696

All about the dirt.

road13vineyards.com



SOUTH OKANAGAN
HARD WORK
ROAD 13
BOLD FLAVOUR
WINERY + FARM



ROAD 13
Traditional Method
SPARKLING CHENIN BLANC
GOLDEN MILE BENCH OKANAGAN VALLEY BC VINO