



## Blanc de Blancs 2010 R.D.

Appellation: Okanagan Valley  
Blend: 100% Chardonnay  
Alcohol: 12.5%  
Dosage: 4 g/L  
Price: \$39.90  
CSPC: 402594

### Viticulture and Vinification

- 100% estate grown and hand harvested.
- Vinified in the méthode traditionnelle style and 100% cuvée, first press.
- Manual thinning is practiced in the vineyard, which reduces the crop yield and produces a more concentrated and higher quality grape.
- Grapes are whole-cluster pressed and fermented in stainless steel tanks.
- After the first fermentation, the wines were blended and re-inoculated with yeast and bottled in February 2011.
- Secondary fermentation occurs and the wine is left to age sur-lie for 6 1/2 years.
- The wine was disgorged in August 2017 and finished dry in the classic brut style.
- Lastly the wine is left for approximately 12 months prior to release.

### Winemaker Notes

The Blanc de Blancs 2010 has a fine mousse, with lemon, nutty and toasty character on the nose and across the palate. The wine is made in the méthode traditionnelle style.