

# BLUE MOUNTAIN

*Vineyard and Cellars*



## Brut Rosé 2014 R.D.

|                 |                                   |
|-----------------|-----------------------------------|
| Appellation:    | Okanagan Valley                   |
| Blend:          | 68% Pinot Noir and 32% Chardonnay |
| Alcohol by Vol: | 12.0%                             |
| Dosage:         | 10 g/L                            |
| CSPC:           | 389890                            |
| Price:          | \$33.00                           |

### Viticulture

- 100% estate grown and hand harvested.
- Manual thinning is practiced in the vineyard, which reduces the crop yield and produces a more concentrated and higher quality grape.

### Vinification

- Grapes are all whole cluster pressed and each variety is fermented separately.
- After the first fermentation the wines are blended and re-inoculated with yeast and bottled.
- The wine will then go through secondary fermentation in the bottle.
- Post secondary fermentation, wine is left to age sur-lie for 30 months.
- The wine was disgorged in fall 2017 and finished with a higher dosage than the Brut “Gold Label”, but still to the customary brut style.
- The wine is left for approximately 12 months prior to release.

### Winemaker Notes

The Brut Rosé 2014 has a fine mousse, with fresh strawberry notes on the nose and across the palate, with a crisp fruit finish. The wine is made in the Méthode Traditionnelle style.