Gold Label Brut

Appellation: Okanagan Valley
Blend: 53% Pinot Noir, 43% Chardonnay, 4% Pinot Gris
Alcohol: 12.0%
Dosage: 8 g/L
CSPC: 471672
Price: $28.00
Vintage: 2016

Viticulture
- 100% estate grown grapes - hand harvested.
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

Vinification
- Grapes are all whole cluster pressed and each variety is fermented separately.
- After fermentation the wines are blended and re-inoculated with yeast and bottled to go through secondary fermentation.
- Post secondary fermentation, the wine is left to age sur-lie for 24 months.
- The wine is disgorged and finished dry in the classic Brut style then left for approximately 6 to 9 months prior to release.

Winemaker Notes
The Brut NV has a fine mousse, with a citrusy and toasty character on the nose mirrored across the palate, with a crisp lemony finish. The wine is made in the Méthode Traditionnelle style.