

BLUE MOUNTAIN

Vineyard and Cellars



BLANC DE BLANCS 2011 R.D.

VINEYARDS

APPELLATION: Okanagan Valley

VITICULTURE

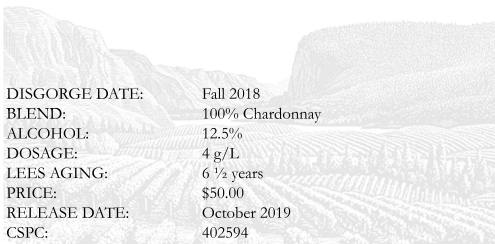
- 100% estate grown and hand harvested.
- Vinified in the Methodé Traditionnelle style and 100% cuvée, first press.
- Manual thinning is practiced in the vineyard, which reduces the crop yield and produces a more concentrated and higher quality grape.

VINIFICATION

- 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 2012.
- Secondary fermentation occurs and the wine is left to age sur-lic for 6 ½ years.
- The wine was disgorged in August 2018 and finished dry in the classic brut style.
- Lastly the wine is left for approximately 12 months prior to release.

WINEMAKER NOTES

The 2011 Blanc de Blancs R.D. has a fine mousse, with lemon, nutty and toasty character on the nose and across the palate. The wine is made in the Methodé Traditionnelle style.



DISGORGE DATE:	Fall 2018
BLEND:	100% Chardonnay
ALCOHOL:	12.5%
DOSAGE:	4 g/L
LEES AGING:	6 ½ years
PRICE:	\$50.00
RELEASE DATE:	October 2019
CSPC:	402594