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-lie 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 Blans 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

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