

BLUE MOUNTAIN

Vineyard and Cellars



RESERVE BRUT 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 all whole cluster pressed and each variety is fermented separately.
- After the first fermentation the wines were blended and re-inoculated with yeast and bottled in Spring 2012.
- Secondary fermentation occurs in the bottle and wine was then left to age sur-lie for 6 ½ years.
- The wine was disgorged in Fall 2018 and finished in the classic brut style.
- Lastly the wine is left for approximately 12 months prior to release.

WINEMAKER NOTES

The 2011 Reserve Brut has a fine mousse, with fresh complex aroma of red fruit/citrus and toasty character on the nose and across the palate, with a long, rich, strawberry finish. The wine is made in the Methodé Traditionnelle style.



DISGORGE DATE:	Fall 2018
BLEND:	55% Chardonnay, 45% Pinot Noir
ALCOHOL:	12.5%
DOSAGE:	4 g/L
LEES AGING:	6 ½ years
PRICE:	\$50.00
RELEASE DATE:	October 2019
CSPC:	852129