

BLUE MOUNTAIN

Vineyard and Cellars



BRUT ROSÉ 2015 R.D.

VINEYARDS

APPELLATION: Okanagan Valley

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 2018 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 2015 Brut Rosé has a fine mousse, with wild strawberry notes on the nose and across the palate and a crisp, fruit finish. The wine is made in the Methodé Traditionnelle style.



DISGORGE DATE:	Fall 2018
BLEND:	60% Pinot Noir, 40% Chardonnay
ALCOHOL:	12%
DOSAGE:	10 g/L
LEES AGING:	30 months
PRICE:	\$40.00
RELEASE DATE:	October 2019
CSPC:	389890