

2020 EXTRA BRUT

NARAMATA BENCH, OKANAGAN VALLEY BC VQA

Our Distinction Collection offers enthusiasts handcrafted, experimental wines that fine-tune combinations of varieties, clones, rootstocks and winemaking techniques. Like the pattern of a quail's egg of which no two are alike, each batch of wine is unique and bottled in small lots.

Crafted from selected parcels of Pinot Noir and Chardonnay on the Naramata Bench. The 2020 season started with a cool spring, delaying fruit-set and limiting yields. A warm dry summer lead into a temperate autumn, allowing for longer hangtime in the vineyard. The combination of these conditions created consistent ripening throughout the growing season, resulting in ideally balanced sugars and acids to produce traditional method sparkling wine.

EXTRA BRUT



WINEMAKING

Hand-picked from selected parcels of Pinot Noir and Chardonnay, the clusters were gently pressed. Free-run juice was settled and fermented in stainless steel tanks where it underwent full malolactic fermentation. 30% of this wine was matured in neutral French oak over 6 months prior to bottling, followed by secondary fermentation in bottle and a total of 40 months aging on lees.

ALCOHOL: 12.0%

pH: 2.96

RESIDUAL SUGAR: 6.5

ACIDITY: 8.3

TASTING

A lively and aromatic wine, with bright citrus and orchard fruit aromas. A complex palate of Meyer lemon, Anjou pear, and toast lead into a savoury finish with biscuit and chalky minerality.

PAIRING

Enjoy with alpine cheeses, croquetas de bacalao, and roasted stuffed onions.

Made in limited quantities.

Enjoy now through 2030.

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**SUSTAINABLE
WINEGROWING
BRITISH COLUMBIA**