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CELEBRATING TWENTY YEARS  
CREEKSIDE  
OF WINEMAKING EXCELLENCE

THE  
RESERVES



# 2015 BLANC DE NOIRS

## WINEMAKER'S YADA-YADA

The production of sparkling blanc de noirs is a fascinating master class in power, weight and balance. As always, Pinot Noir brings its full-bodied, silky texture to the table. An early pick date, with higher natural acidity, provides a linear spine to support the vibrant structure. Traditional second ferment in bottle and 22 months on lees develops more complexities along with autolytic aromatics. We trialed dosage and discovered a balance between acidity and the lush texture at 3g/L.

## WHAT TO EXPECT

Mouth-filling mousse with both full-bodied weight and precise acid driven focus. Immediately lush and toasty with brioche and lemon rind, enveloping some hazelnut and marzipan in the background. Lemon and white cranberry dominate the fruit spectrum but fennel seed and a gravelly minerality play on the focused finish.

## PRODUCTION DEETS

100% Pinot Noir harvested from the Queenston Road Vineyard on September 04, 2015 at 19.0° Brix. Primary fermentation at very cool temperatures <12°C> in stainless steel to preserve fruit flavours. Tirage was done January 29, 2016 and the wine was left for 22 months to develop on the lees.

## ON THE TABLE WITH

Fresh shucked oysters, steamed mussels, soft and bloomy rind cheeses or harder cave aged cheeses with pickled things. And yes, actually potato chips or popcorn. No special occasion required.

## BY THE NUMBERS

**Production:** 500 bottles

**Sugar:** 6.9 g/L (dry) • 12.5% alcohol • pH 3.02 • TA 8.48 g/L

**Retail Price:** \$40.00 • **Licensee:** \$33.60

[www.creeksidewine.com](http://www.creeksidewine.com)

