



## 2017 SPARKLING

**THE APPELLATION:**  
VQA TWENTY MILE BENCH

**THE HARVEST:**  
Sept 27 to Oct 10, 2017

**THE VARIETAL PROFILE:**  
80% Chardonnay  
20% Pinot Noir

**THE NOTES:**  
Our single vineyard Sparkling, crafted in the traditional method from a blend of Chardonnay (80%) and Pinot Noir (20%) from our Limestone Ridge vineyard. Aged 18 months on its lees, this sparkling smells like Grandma's apple pie. It's delicate nose includes caramel, cinnamon and ripe apple. On the palate, enticing notes of pear, lime and mineral notes with bright acidity and a fine and persistent mousse to make this a wine perfect for any occasion!

**THE PAIRINGS:**  
While perfectly enjoyable on its own, this versatile Sparkling is delicious with just about anything, from everyday comfort food to gourmet fare. With its refreshing acidity and layered flavours, it pairs particularly well with salmon sashimi, shrimp tempura, or even potato chips. It's also a perfect brunch option- try it with eggs Benedict with smoked salmon and chives!

**THE CELLARING:**  
Drink now to 2027

### THE NOTES

pH	3.1
Total Acidity	8.2
Residual Sugar	6 g/l
Alcohol	13%
Brix at Harvest	17.3—18.0
Production	3,000

