



## 2016 SPARKLING

**THE APPELLATION:**  
VQA TWENTY MILE BENCH

**THE HARVEST:**  
Sept 7–27th, 2016

**THE VARIETAL PROFILE:**  
72% Pinot Noir  
28% Chardonnay

**THE NOTES:**

We are happy to introduce our first single vineyard Sparkling, crafted in the traditional method from a blend of Pinto Noir (72%), and Chardonnay (28%) from our Limestone Ridge vineyard. Aged 18 months on its lees, this complex sparkling has a delicate nose of baked apple, coconut and a hint of marzipan. On the palate, enticing notes of white peach and canteloupe pair with lively 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 a decadent 4-cheese gourmet mac and cheese. It's also a perfect brunch option- try it with eggs Benedict with smoked salmon and chives!

**THE CELLARING:**  
Drink now to 2023

### 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

