



THE ADVENTURE CONTINUES

TÊTE DE CUVÉE 2020

CRESTON – KOOTENAYS, BC VQA

VINEYARD

Estate grown at an elevation of 650 m. The south-west facing slopes allow for free drainage and frost management for these vines. Our vineyards are situated to receive maximum sun exposure in the Creston Valley. Our cool climate region is ideal for producing premium Méthode Traditionnelle.

VINIFICATION

Our Tête de Cuvée is 50% Chardonnay & 50% Pinot Noir. The Pinot Noir fruit was destemmed, crushed and left on skins for one day before being pressed off, cold settled and fermented. The Chardonnay fruit was whole bunch pressed and co-fermented with the Pinot Noir juice. The base wine was then tiraged to go through its secondary fermentation and aged on lees for 30 months prior to disgorging.

SENSORY

An expressive wine with elegant bubbles. The palate is off-dry in style with red fruits, hints of biscuit and a crisp acidity.

Production	pH	TA	RS	ALC
156 cases	3	10.2 g/L	10 g/L	11.5% vol

