

2017 RIDDLED SPARKLING

VQA TWENTY MILE BENCH

PRODUCT STATS:

CASES PRODUCED: 858
BOTTLING DATE: May 2018
RETAIL PRICE: \$34.95
LCBO #: 383315

TECHNICAL ANALYSIS:

ALCOHOL/VOL: 12.0%
RESIDUAL SUGAR: 8 g/L
pH: 3.31
TA: 8.8 g/L
BRIX: 19

WINEMAKER'S NOTES:

A traditional blend of Pinot Noir (61%) and Chardonnay (39%) from specially selected hand-picked blocks of our Estate Vineyard. Whole cluster pressed, fermented and aged in neutral oak barrels prior to an 18 month bottle fermentation.

TASTING NOTES:

The mouthfilling richness of Pinot Noir and the crisp acidity of Chardonnay come together to create an expressive, complex and vibrant Traditional Method sparkling wine. The nose shows notes of brioche and citrus, while the palate offers a mix of creaminess and fruit. With a finish that feels like more!



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