2018 RESERVE BRUT

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT
The 2018 harvest began earlier than anticipated due to above average growing degree days in the spring. Summer arrived with cooler temperatures, encouraging the fruit to develop beautiful acidity and allowing more time for full flavour retention. One of the coolest Septembers on record followed, slowing down the sugar accumulation and allowing the fruit to fully develop phenologically. Harvest concluded on November 8, with the extended season yielding a crop of uniformly ripened fruit with mouthwatering freshness and acidity.

WINEMAKER NOTES
Our 2018 Reserve Brut was grown in two of our estate vineyards stretching across Black Sage Road and Golden Mile Bench in Oliver. Each one of our vineyards has a distinct microclimate, lending unique flavour characteristics to the Chardonnay and Pinot Noir used in this Brut. First planted in 1996, our Oliver vineyards are incredibly diverse with more than 60 different individual blocks, affording us an amazing array of premium quality fruit.

TASTING NOTES
Tremendously fresh with notes of crisp apple, white peach and Anjou pear all highlighted by vibrant acidity and bright citrus on the finish.

VARIETAL | 89% Chardonnay, 11% Pinot Noir
APPELLATION | Okanagan Valley BC VQA
ESTATE | Oliver (100%)
MATURATION | 100% Stainless Steel
ABV | 11.5% TA | 7.3 g/L PH | 3.01