

# 2011 Cuvee Brut

## VQA Niagara Peninsula

#### **GROWING SEASON AND HARVEST**

- Spring and early summer experienced higher than avg. rainfall and lower temperatures
- ❖ Bud breaking & grape maturation were delayed by 2 weeks early in the growing season
- By mid-June Ontario grape growing regions experienced higher than average temperatures, sunshine and dry conditions ideal for harvest
- Grapes were back on schedule for harvest by August with most varietals brought in during September and into November
- 2011 should produce interesting and complex wines from all varietals
  www.vgaontario.ca

#### WINEMAKING TECHNIQUES

The grapes were harvested and pressed and the juice was separated from the must and skins. Processed in the traditional method, the juice underwent an initial fermentation in stainless steel tanks followed by a forced secondary fermentation. The wine was fermented for a period of approximately 3 weeks, after which special yeast strains and sugar were added to cause a second fermentation. During the second fermentation the wine was placed into bottles where the added sugars and yeasts began to react with each other and create heat and carbon dioxide. The bottles were turned regularly to ensure even distribution of flavours. Finally sediment was removed from the bottles. This style of sparkling wine produces delicate bubbles and soft yeast flavours in the wine.

#### **WINEMAKER'S TASTING NOTES**

This sparkling wine is pale straw coloured with hints of pearl. The nose shows ripe pear, juicy peach, green apple and is explosively aromatic. The palate is clean and crisp with a delicate effervescence. Enjoy full flavours of grapefruit, lemon zest, melon and pineapple with a lingering finish.

### **FOOD SUGGESTIONS**

This Celebration wine is great on it's own as a toast to great life events or try it with sushi!

**TECHNICAL DATA** 

Blend Ratio: 55% Pinot Noir, 45% Chardonnay

Alcohol: 11%

SIZE SUGAR CODE

750mL (0)

