



## 2011 Natur

### WINEMAKING DATA

**Harvest Dates:** 19<sup>th</sup> to the 20<sup>th</sup> of September, 2011

**Brix at harvest:** 21.9

**Blend and grape source:** 100% organically grown estate fruit from the Locust Lane and Felseck vineyards

**Pinot Noir: 75%, Chardonnay: 25%**

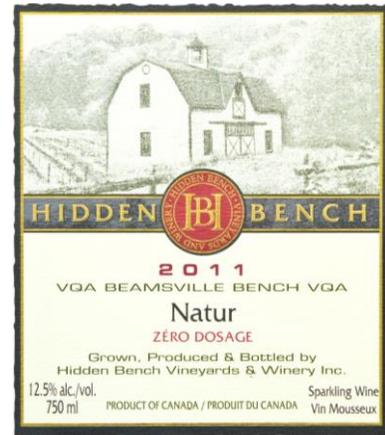
**Alcohol:** 12.5%      **pH:** 2.98

**Residual Sugar:** 0.76 g/L    **T.A.** 7.88g/l

**Bottling Date:** May 25<sup>th</sup>, 2013

**Disgorging Date:** June 7<sup>th</sup>, 2016

**Time on lees:** 6 months in barrel, racked to neutral oak and stainless steel barrels for a further 13 months, 37 months on lees in bottle



### WINEMAKER'S NOTES

The first steps in the production of our Traditional method sparkling wine is very similar to the production of a still wine. Yields in the vineyards tend to be higher and the fruit was harvested earlier at low sugar and high acidity levels.

After picking, the whole clusters were quickly but gently hand sorted and transferred by conveyor to our presses. A gentle whole cluster press cycle is used to extract the different press fractions, taking care to minimize the extraction of harsh tannins, which may be amplified by the CO<sub>2</sub> formed during the secondary fermentation in bottle.

After pressing, the different press fractions of juice is transferred to stainless steel tank for cold settling, then racked after 24 hours to neutral (older than 5 years) French oak barrels. After the completion of alcoholic fermentation, the different components of our 2011 Natur went partially through malolactic fermentation. This process, along with extended contact with the lees in barrel, adds to the complexity, texture and roundness of the base wine.

The base wine was blended in February 2013 to form our Cuvee. Blending is one of the most important steps during the production of sparkling wine, determining the House Style.

The tirage, or mixture of blended Cuvee, sugar and yeast, was bottled in May 2013. This secondary fermentation and the extended contact with lees in the bottle, is what gives our 2011 Natur its wonderful complexity.

**Terroir series**  
**\$45.00**

Our natural brut, 2011 Natur spent over 48 months on the lees (in barrel and in bottle), before riddling and disgorgement in June 2016, with zero dosage.

### TASTING

This 2011 Traditional Method sparkling is a blend of Pinot Noir (that gives it structure and body) and Chardonnay (that gives the aromatic citrus character, creaminess and age-ability). Grown in the diverse limestone rich soils of the Beamsville Bench, it benefits from the *terroir*, expressed in the floral, bright citrus and pear aromas on the nose, rich brioche character, balanced acidity, fine mousse and mineral finish.

### THE GROWING SEASON

2011 could be characterized as a classic sparkling wine vintage on the Beamsville Bench. The growing season started slow and cool, with enough precipitation and heat units throughout the summer to ripen our Pinot and Chardonnay for the base wine perfectly.

### WINE PAIRING

Try this delightfully dry, rich and creamy sparkling with Niagara Gold Gougères, lobster bisque, a rich mushroom risotto or simply on its own. It will complement anything toasty and rich and is always good with fresh oysters.