



2013 NATUR ZERO DOSAGE

WINEMAKING DATA

Harvest Dates: September 9-19th, 2013

Brix at harvest: 17.7 – 19.5

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

Pinot Noir: 30%, **Chardonnay:** 70%

Alcohol: 12.0% **pH:** 3.10

Residual Sugar: 0.47 g/L **T.A.** 7.12g/l

Bottling Date: May 22nd, 2014

Disgorging Date: March 13, 2018

Time on lees: 7 months in barrel, 47 months on lees in bottle

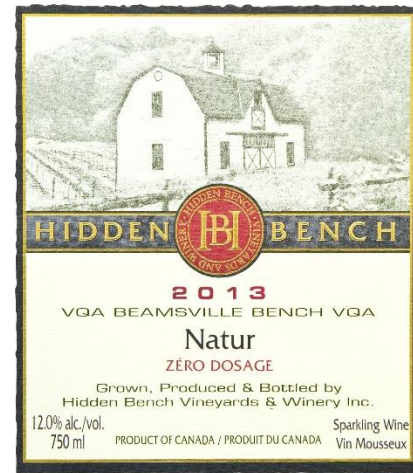
WINEMAKER'S NOTES

The 2013 Natur is made in the Traditional Method where the wine undergoes a secondary fermentation in bottle to capture the CO₂ that provides the lovely *mousse* we see and taste in the glass. The base-wine is comprised primarily of Chardonnay, which brings elegance to the blend with Pinot Noir to lend some texture. In order to craft a wine that has the right balance of ripeness and acidity we desire in sparkling, the fruit is tended to a bit differently— we leave slightly more crop on the vine and keep a touch more leaves to protect the fruit.

After picking and sorting the fruit was transferred to the press as whole clusters. A long and gentle press cycle ensures the most pure juice is extracted. Only 500L of juice per 1000kg fruit was kept for the sparkling base-wine. This juice was fermented in neutral French oak (older than 5 years) to provide texture with minimal oak flavour.

The different components of the base-wine were blended in February 2014, prior to the *tirage* in May of that year. This is when the bubbles are captured in the bottle rather than being lost! After aging for almost 4 years on lees the bottles are riddled and disgorged to remove the spent yeast, leaving us with this delicious, bone dry traditional method sparkling wine.

Zero Dosage is a term used when no sugar is added to the finished wine, which provides the most authentic expression of our *terroir*.



TERROIR SERIES

TASTING

Our 2013 Natur has notes of toasted brioche, dried almond and hints of citrus. The generous midpalate, body, intensity and structure lead to flavours of fresh orange and an autolytic character. It's fine and persistent bubbles give it a clean crisp finish. Drinking beautifully now, this wine pairs perfectly with many different cheeses and appetizers.

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period. Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning / canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest. Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc.