



NV NATUR

WINEMAKING DATA

Harvest Dates: September 2011 and August 2012
Brix at harvest: 17.1 – 20.9
Blend and grape source: 100% organically grown estate fruit from the Locust Lane and Felseck vineyards
Pinot Noir: 73%, Chardonnay: 27%
Alcohol: 12.5% **pH:** 2.99
Residual Sugar: 0.66 g/L **T.A.** 7.60g/l
Bottling Date: May 25th, 2013
Disgorging Date: February 11th, 2016
Time on lees: 48 months

WINEMAKER'S NOTES

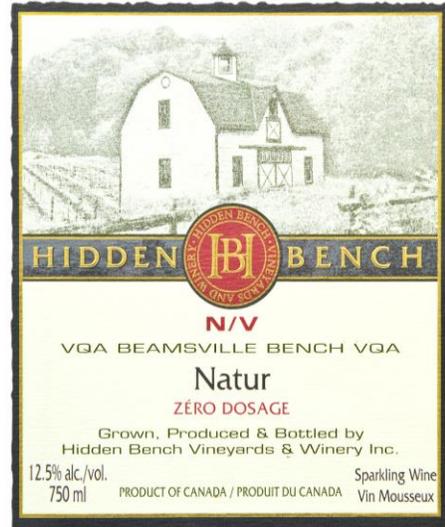
The first steps in the production of our traditional method sparkling wine is very similar to the production of a still wine, however, yields in the vineyards tend to be higher and the fruit is harvested earlier at lower sugar and higher acidity levels. High sugars would result in high alcohol wines, a trait undesirable in sparkling wine.

After picking, the whole clusters are quickly, but gently hand sorted and transferred by conveyor to our presses. A gentle whole cluster press cycle was used to extract the different press fractions, taking care to avoid harsh tannins, which may be amplified by the CO₂ formed during the secondary fermentation in bottle.

After pressing, the press fractions of juice are transferred to stainless steel tank-for cold settling, then racked after 24 hours to neutral (older than 5 years) French oak barrels for primary fermentation. Immediately after the completion of alcoholic fermentation, the different components of N.V. Natur went through partial 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 wines were blended in February 2013 to form our Cuvée. Blending is one of the most important steps during the production of sparkling wine and determines the House Style.

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



TERROIR SERIES
\$39.00

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

TASTING

Our NV Traditional Method sparkling is a blend of Pinot Noir (which gives it structure and body) and Chardonnay (which gives the aromatic citrus character, creaminess and age-ability). Grown in the limestone rich soils of the Beamsville Bench, this wine benefits from its *terroir*, expressed as fresh acidity, crisp citrus notes and bright mineral flavours, a rich mid-palate as well as a lengthy finish.

PAIRING

Try this delightfully dry, rich and creamy sparkling on its own or as an aperitif. This wine will also pair well with oysters, lobster or crab ceviche or any food that is toasty and rich.