



# Extra Brut 2018

100% Chardonnay  
Alcohol Level: 12.0%  
Levels: pH 3.3 TA 6.9 g/l  
Sugar: 0.4g/l  
Harvest date: September 22nd, 2018

**CSPC +944090**

## Tasting Notes

Pale gold in colour. Showcasing lively notes of candied lemon peel and orange blossom. As it evolves in the glass, aromatic complexities emerge; wet stone and brioche offer depth and interest. The palate offers notes of fresh citrus and a touch of grapefruit and green apple.



## Harvest Notes

The 2018 growing season was similar to 2017. Spring started off slowly and was wetter than average. 2018 found the vineyards two weeks behind our normal bud burst. Once the warmer weather arrived mid-spring, it caused the above average snow levels in the mountains to melt rapidly resulting in another year of flooding. The flooding did not wash any topsoil away and, after a challenging start, the end of spring weather conditions was perfect for an ideal fruit set. Once summer arrived, it was hot and dry which tested our vineyard crews to pay close attention to irrigation regimes and leaf-to-fruit ratios. The vineyards soaked up the summer sunshine; meticulous farming and careful yield management allowed the grapes to fully ripen on the vine. September was wet. After each rainfall, the tractors were driven down the vineyard rows to blow the water off the vines and fruit ensuring there was no opportunity for mold to develop. A beautiful autumn saw the perfect weather to allow the fruit to catch up after a wet September.

## Winemaking Notes

Lovingly handpicked by our owners, Tony and Barb Holler, from their home estate vineyard on the shores of Okanagan lake. Comprised of 100% single vineyard estate-grown Chardonnay, strategically picked early to be developed into a dry & crisp bubbly. Primary fermentation was completed in 100% stainless steel. The chardonnay was then reinoculated with fresh yeast, bottled and laid in cages to undergo bottle fermentation. Once secondary fermentation was completed, the brut was left to rest on its lees for 24 months to develop its classic breadly characteristic. The wines were disgorged and final dosage assembled after numerous taste tests to determine the best liqueur d'expédition. This wine has developed beautifully in bottle and holds moderate acidity allowing it to be enjoyed now or laid down in the cellar.

## Cellaring Notes

Enjoyable upon release. Drink before 2028.