



Extra Brut 2019

100% Chardonnay
Alcohol Level: 12.5%
Levels: pH 3.5 TA 7.2 g/l
Sugar: 2.7g/l
Harvest date: September 22nd, 2018
CSPC +944090

Tasting Notes

Medium gold in colour. Showcasing lively notes of honey, and just a hint of orange blossom. Vibrant notes of yellow apple, and ripe pear are complimented by delicate bubbles on the palate with a finish that offers lingering mineral and buttered toast notes. The result is an elegant bubbly that will get the festivities started.



Harvest Notes

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. When the buds started pushing, we noted that the colder months had resulted in a bit of bud and vine death in our Naramata Bench Vineyards. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. However, by the end of June, the valley saw a cooling trend that lasted through most of July and brought much precipitation. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. The grapes soaked in the summer heat and quickly made up for lost time. Variation in our reds happened right on schedule. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. On October 9th, a -4°frost dropped the leaves in most of our vineyards. After the frost, the weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of favour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varietals in our vineyards.

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 bready 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 and can be cellared until 2029.