



Extra Brut 2021

100% Chardonnay
Alcohol Level: 11.9%
Levels: pH 3.32 TA 7.3 g/l
Sugar: 1.7 g/l
Harvest date: September 13th, 2021

CSPC +944090

Tasting Notes

Pale gold in colour with fine streams of bubbles. The nose shows delicate aromas of toasted brioche, lemon zest, and wildflower honey. The palate is bright and refreshing with notes of crisp pear, citrus, and lemon curd carried on with lively bubbles. A long and elegant finish leaves a lasting impression of freshness.

Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

Winemaking Notes

Lovingly harvested by our owners, Tony and Barb Holler, from their family estate vineyard along the shores of Okanagan Lake, this 100% single-vineyard Chardonnay was carefully picked early to craft a dry and crisp sparkling wine. Primary fermentation took place entirely in stainless steel tanks. The Chardonnay was then re-inoculated with fresh yeast, bottled, and stored in cages for bottle fermentation. Following the secondary fermentation, the brut rested on its lees for 36 months, gaining its signature breadly notes. After several taste trials, the final dosage was meticulously crafted to ensure the perfect balance. With moderate acidity, this wine is ready to be enjoyed now or cellared for further aging.

Cellaring Notes

Enjoyable upon release and can be cellared until 2031.

