



Extra Brut 2022

100% Chardonnay
Alcohol Level: 12.5%
Levels: pH 3.28 TA 7.6 g/l
Sugar: 4.6 g/l
Harvest Date: September 29th, 2022

Tasting Notes

Pale straw in colour. The nose opens with delicate honeysuckle and fresh Granny Smith apple, layered with lemon zest and warm brioche. Bosc pear carries through on the palate, where crisp acidity meets a vibrant, energetic mousse. Bright citrus and subtle pastry notes linger through a refreshing finish that is lively, polished, and wonderfully expressive.

Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the entire month of October, the weather was beautiful with +25°C every day making these two months perfect for ripening grapes. Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off

our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

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 bready 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 2032.

