

2019 Bubbly vQA

CERTIFICATION:

Organic - Ecocert, suitable for vegans and vegetarians.

IN THE VINEYARD:

These Certified Organic Riesling, Chardonnay and Chardonnay Musque grapes were harvested targeting classic sparkling parameters - 17.1 to 18.3 Brix, with bright acidity.

Varietal:	83.5% Chardonnay Musque, 10% Chardonnay, 6.5% Riesling
Harvested:	October 2019
VQA	VQA Ontario
Brix At Harvest	18.0

IN THE WINERY:

After harvesting whole clusters were pressed and the resulting juice was fermented with wild yeast. The fermentation started wild in tank and finished in bottle with delicate effervescence. No additives were used. Its bone dry, has completed malolactic, and was bottled with lees, so is soft on the palette with a refreshing finish, due, in part, to lower alcohol at 11%.

Alcohol:	11.0%
Residual Sugar	0.61 g/l
TA	6.32 g/l
pH	3.42
Closure:	Crown Cap
Cases Produced:	298 cases

IN THE GLASS:

Bright straw with green glints and the haze characteristic of Pét-Nat. Aromas of candied lemon peel, golden apple and green pear. Crisp and refreshing, with balanced volume and texture. Flavors of lemon and golden apple replay, along with fresh brioche bread. A pleasant bitterness, tangy acid and light mineral notes make for a long refreshing finish.

