

BLUE MOUNTAIN

Vineyard and Cellars



GOLD LABEL BRUT

VINEYARDS

APPELLATION: Okanagan Valley

VITICULTURE

- 100% estate grown grapes - hand harvested.
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

VINIFICATION

- Grapes are all whole cluster pressed and each variety is fermented separately.
- After fermentation the wines are blended and re-inoculated with yeast and bottled to go through secondary fermentation.
- Post secondary fermentation, the wine is left to age sur-lie for 24 months.
- The wine is disgorged and finished dry in the classic Brut style then left for approximately 6 to 9 months prior to release.



DISGORGE DATE:	August 2020
BLEND:	57% Pinot Noir, 39% Chardonnay, 4% Pinot Gris
VINTAGE:	2017
ALCOHOL:	12%
DOSAGE:	8 g/L
LEES AGING:	24 months
PRICE:	\$28.00
CSPC:	471672