

BLUE MOUNTAIN

Vineyard and Cellars



Gold Label Brut

Appellation: Okanagan Valley
Blend: 58% Pinot Noir, 38% Chardonnay, 4% Pinot Gris
Alcohol: 12.0%
Dosage: 8 g/L
CSPC: 471672
Price: \$28.00

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, 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.

Winemaker Notes

The Brut NV has a fine mousse, with lemon and toasty character on the nose and across the palate, with a crisp lemon finish.

The wine is made in the Méthode Traditionnelle style.