



BLANC DE BLANC

LILLOOET BC VQA

2021

SKU: 322220



VINEYARD & VINTAGE NOTES

100% Dry Creek Vineyard

Harvest started with Chardonnay on August 30th, to make our inaugural Blanc de Blanc Brut.

Our vineyards are rooted on sagebrush covered bench land along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

In June 2021, we recorded the highest temperature (48c) ever. After the heat wave, the weather cooled down with more than average rain throughout the growing season. Our reds enjoyed nice long hanging time, which helped produce rich and bold flavours. Harvest yields were above average. Our more recently planted Red Rock vineyard helped grow our grape production and move us closer to our goal to become 100% Lillooet VQA.

WINEMAKING NOTES

Composition: 100% Chardonnay

The grapes for this wine were whole cluster pressed and tank fermented with selected yeast strains from the Champagne region. After tirage, the wine was bottled under crown cap for the second fermentation and for the next 20 months it matured “sur lie” (on the lees), before riddling and disgorging on March 4, 2024

This Blanc de Blanc is made in a brut style with the residual sugar ranging from 2–7 g/l.

TASTING NOTES

A refreshingly dry, crisp sparkling wine showing a beautiful bouquet of toasted almonds, and baked bread, with lovely citrus blossoms following through. It has a delicate palate with a citrus finish. A beautiful sparkling wine to enjoy and celebrate life with.

Pairs with oysters and other seafood, or any celebration in life. The wine can be aged up till 2030.

TECH SPECS

Alc.: 12.0%
pH: 3.15
TA: 7.7 g/l
RS: 7.0 g/L
Vegan: Yes
Production: 1,974 bottles

AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC
UPC: 696852158930
Winery retail price: \$34.99 ex tax

