

# BLANC DE BLANCS 2012



**TASTING NOTES**— Méthode Traditionnelle sparkling wine made from 100% Chardonnay. Lemon zest and lively acidity balance the toasted creamy flan palate. Lees aging in bottle for 4 years before disgorging, yields a long finish and complexity. This wine, ready to drink now or worthy of aging, is fabulous with your every day celebrations.

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**PLATINUM**— 2017 WineAlign National Wine Awards of Canada

**SILVER**— 2017 Cascadia Wine Competition

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**WINEMAKER'S NOTES**—

**GRAPE VARIETIES:** 100% Chardonnay

**PRODUCTION SIZE:** 620 Cases

**ALCOHOL:** 12.3%

**SWEETNESS:** Dry 1.0 g/L

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**REGION:** Naramata Bench, Okanagan Valley

**SOIL TYPE:** Ancient Lake Bed Silt

**AGE OF VINES:** 10 Years

**HARVEST DATE:** September 2, 2012

**DISGORGEMENT & FINAL BOTTLING DATE:** October, 2016

**CSPC:** +51795

**UPC:** 626990243038

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### WINERY & TASTING ROOM

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