

## SPARKLING WHITE

# BRUTE 2019

### TASTING NOTES

Ready for a party on your palate? The Brute bursts forward with aromas of pineapple and zesty lemons. Your new summer patio companion boasts flavours of nectarines, pear, and mandarin oranges. This snappy sipper refreshes and has you reaching for more bubbles!

**Winery Price \$19.90 +30151**

### HARVEST NOTES

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

### WINEMAKING NOTES

The grapes were harvested at 22.18° Bx. The Muscat, Pinot Gris, Viognier, Chardonnay and Verdejo were gently pressed and then cold settled & fermented at 16° C to preserve the bold fruit flavours. 7 g/l of residual sugar and Crémant levels of carbonation adds both a richness and excitement to the finished wine.

### CELLARING NOTES

This Monster is ready to be set free upon release. Drink now.

**38% Muscat, 26% Pinot Gris, 17% Viognier,  
17% Chardonnay, 3% Verdejo**

**Alcohol Level: 12.5%**

**Levels: pH 3.45 TA 6.7 g/l**

**Sugar: 7.0 g/l**

**Harvest date: September 20th - October 15th, 2019**

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