

Trius

WINERY

Showcase Blanc de Blancs

VQA LINCOLN LAKESHORE VQA

"From a single vineyard to a single barrel, Trius Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle."

WINE MAKING

A rare 100% Chardonnay sparkling wine harvested from the Watching Tree Vineyard within the Lincoln Lakeshore sub-appellation of the Niagara Peninsula. The base wine is a blend of three vintages, with each spending time in neutral French oak barrels (32% from 2015 vintage aged in oak for 3 years, 34% from 2016 vintage aged in oak for 2 years, and 34% from 2017 vintage aged in oak for 1 year). This méthode traditionnelle sparkling wine spent 48 months aging 'sur lie' in our underground sparkling wine cellar. The wine was then disgorged September 2022 and a dosage of the base wine plus 2 grams per litre of sugar was added to preserve varietal characteristics.

WINE ANALYSIS

Sweetness Level: Dry, 3.7 g/l
Alcohol: 12.0%
TA: 8.5 g/l
pH: 3.26
PID#: 1121615
UPC#: 0 48162 01483 1
Production: 589 cases (6 bottles per case)

Lincoln Lakeshore – Sub-Appellation

Long gentle slopes, dominant influence of Lake Ontario, long temperate growing season, numerous seasonal streams. The lake effect makes this site ideal for growing whites that can fully mature on the vine over a long period producing wines with great intensity, complexity, structure, and elegance.

FLAVOUR PROFILE

Tiny delicate bubbles rise through a deep yellow straw coloured backdrop. After 48 months aging 'sur lie', the bouquet shows interesting notes of baked yellow apple, almond, toast, buttered pastry, and marzipan. This dry, medium-bodied, flavourful sparkling wine has refreshing acidity and a creamy expanding mousse, along with slightly rich flavours of baked apple, tropical fruit, lemon, and toast. Grilled lemon, apple, toasted almond, biscuit, and brioche notes linger through on the refreshing finish.

SERVING SUGGESTIONS

Serve chilled at 8 to 10°C. An elegant sparkling wine for the best of times. Enjoy on its own or serve with fresh breads dipped into an Emmenthal and Gruyere cheese fondue; baked salmon wrapped in puff pastry; smoked salmon appetizers; freshly baked quiche; crab cakes; creamy Brie and Camembert with water crackers. Enjoy now to 2026.

CRITICAL ACCLAIM

Gold Medal – 92 points – WineAlign National Wine Awards of Canada 2023.
Gold Medal – Ontario Wine Awards 2023.
Silver Medal – 91 points – Decanter World Wine Awards, UK 2023.
Silver Medal – 90 points – International Wine & Spirit Competition, UK 2023.

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