

Trius

WINERY

Showcase Blanc de Noirs

VQA NIAGARA PENINSULA 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 white sparkling wine made with traditional red varietals (89.3% Pinot Noir, 7.2% Pinot Meunier, and just a touch of 3.3% Chardonnay) harvested from vineyards within the Niagara Peninsula. The base wine is a blend of six unique vintages, with each spending time in neutral French oak barrels. This méthode traditionnelle sparkling wine underwent tirage September 13, 2018, then spent 60 months aging 'sur lie' in our underground sparkling wine cellar. The wine was then disgorged September 6, 2023, and a dosage of the base wine plus one gram per litre of sugar was added to preserve varietal characteristics.

WINE ANALYSIS

Sweetness Level: Dry, 2.2 g/l
Alcohol: 12.5%
TA: 7.6 g/l
pH: 3.01
PID#: 1209105
UPC#: 0 48162 01828 0
Production: 387 cases (6 bottles per case)

Assemblage

89.3% Pinot Noir
[2017V – 45.6%; 2016V – 34.8%; 2015V – 4.4%; 2014V – 4.3%; 2013V – 0.2%]
7.2% Pinot Meunier
[2017V – 5.3%; 2016V – 1.3%; 2015V – 0.2%; 2014V – 0.4%]
3.3% Chardonnay
[2015V – 3.1%; 2010V – 0.2%]

FLAVOUR PROFILE

Tiny delicate bubbles rise through a yellow straw coloured backdrop. After 60 months of aging 'sur lie', the bouquet shows interesting notes of brioche, yeast, fresh bread, red apple, and Rainier cherry. This dry, medium-bodied, flavourful sparkling wine has refreshing acidity and a creamy expanding mousse, along with flavours of grilled lemon, yeast, and biscuit. Tangy lemon, lime, and white currant fruit notes refresh on the finish, while brioche and yeast notes add richness and complexity.

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. Release date of December 2023. Enjoy now to 2029.



VQA is about Place.
Where soil, slope,
sunshine, warmth and
craftsmanship all matter.
Taste the Place.

December 2023

Trius Winery
1249 Niagara Stone Road, Niagara-on-the-Lake, Ontario, Canada, L0S 1J0
Phone: 1-800-582-8412 or www.triushines.com

