



## CHARMAT NV

VQA Appellation:	Ontario
Composition:	67% Chardonnay, 33% Pinot Noir
Harvest Date:	Vintages include 2016 - 2022
Harvest Brix:	19.7 (average)
Bottling pH:	3.25
Bottling Total Acidity:	5.5g/L
Residual Sugar:	<2.0g/L
Alcohol:	12.0%
Fermentation Type:	Non-selected yeast
Maturation:	Aged in Solera, blended with base wines that date from 2016-2022. Solera blend was aged in 100% neutral French oak. Aged in stainless steel Charmat tank for one month during secondary ferment.
Fining:	None
Filtration:	Sterile
Production:	445 cases (750mL x 6)
UPC	628318003126
SCC:	10628318003123
Winemaking Notes:	The NV Charmat sparkling wine was a project conceived back at the beginning of harvest in September 2016. We wanted to make a sparkling wine experimenting with extended aging in bulk, rather than bottle, and the effect that multiple vintage blending would have on the sparkling wine library base. Small volumes of sparkling wine base were made in appropriate vintages from 2016-2022, aged separately in neutral French oak, being topped and tasted very sparingly. In Spring of 2023, we racked and blended each vintage together to bottle a portion using traditional method, and isolated a portion to be done with the Charmat method. The balance of the the sparkling library base was returned to neutral French oak barrels for new Spring blending material every year going forward.