

Malic $\mathrm{g} / \mathrm{l}$

ABV 11.8\%

RS g/l X-Brut

Vessel Ferment SS
Vessel 2nd Ferment Bottle

Vessel Aging SS

Months Aged 12-18
pH
3.0

TA 10.9

## FSO2 m/l 17

Bottling Date
May 30, 2022
On Demand
Yeast
EC1118

Fining
Bentonite
Ingredients Grapes

Production 356 Cases

Bottle Shape
Burgundy
Closure/Color
Crown, SS
Serving Temp $4^{\circ} \mathrm{C}$

Demographic Indicator: Estate, Vancouver Island
Varietals: Pinot Noir 777 Coté d'Or 52\%
Chardonnay 76 Saône-et-Loire 48\%
Harvest: September 25, 2021, 19 brix, 3.0 pH
Pruning VSP (Vertical Shoot Position): Spur
Soil: 40 Knots Salish Sea: Glacier deposit, sandy gravelly marine over sandy gravelly morainal leading to Schist clay at 12-16' depths. Elevation sloping from 31m to 11m above sea level

Farming: Traditional Sustainable Farming methods. No herbicides. No pesticides. Limited irrigation is required in record high-temperature conditions in June.

Weather: 2021 saw the hottest days of history in Comox hitting $38^{\circ} \mathrm{C}$ on June 27 th , but over $40^{\circ} \mathrm{C}$ in the vineyard with many other sweltering days from June through August. The average sunlight was between 14 and 16 hours during the growing period with an average monthly precipitation of 3.6 cm .

Cellar Notes: Traditional Method. Primary fermentation. in stainless steel (EC1118) until dry. Held on lees through cold stabilization. Racked and filtered to secondary fermentation in bottle. Tiraged until June 2023 minimum. Riddled disgorged, dosage with 50 ml Pinot Noir. Same vintage year. 2.5 bar pressure.

Tasting Notes:
HOLD DRINK $\quad$ AT BEST $\quad$ DRINK ${ }^{2}$ PAST PEAK RISK

