



BRUT 2020

QUOTIDIEN

Vineyards

- Peter's Vineyard, Oliver
- Furlot Family Vineyard, Summerland
- Lux Ultima Vineyard, Peachland

Production

The Chardonnay for this wine was picked in two passes to ensure the right balance between acidity (first pick) and flavour (second pick). The Riesling component was ambiently fermented separately before being blended with the Chardonnay, along with a portion of intentionally and gently oxidized Riesling from our solera to add texture and complexity. The wine was aged on its fine lees in neutral French oak puncheons over the winter to elicit the biscuity and nutty characteristics one would find in sparkling wines produced in the traditional method.

Tasting Notes

Vigorous fine mousse creates a mouthful of lemon meringue and zippy citrus flavours precisely balanced by juicy, racy acidity. The beautiful lingering toasty finish is complex and a satisfying accompaniment to fresh oysters, fried olives, gougères, and salty aged cheese. A versatile bubble always ready for fun.

Vintage		2020
Variety		Riesling 58% - Chardonnay 42%
Appellation		Okanagan Valley
Acid		8.55 g/L
Residual Sugar		10.2 g/L
Alcohol		11.7%



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