



VARIETALS

Viognier 60%
Mandeep Gill, Oliver

Sauvignon Blanc 40%
Mandeep Gill, Oliver

TECHNICAL INFO

pH - 3.35
Total Acidity - 6.5 g/L
Residual Sugar - 4 g/L
Alcohol - 11.7%
Product - +63795
Production - 1200 flats

THE WINE

Tiny Bubbles is a new wine that Heidi specifically made to be enjoyed in our new premium 250 mL can format. Made from Viognier and Sauvignon Blanc, it is meant to be a fun, fresh wine intended to be enjoyed with summer-time fun. It has a decidedly tropical, tiki-esque vibe with savoury pineapple flavours coming from the ripe Viognier grown in Oliver. The lime-y, fresh gooseberry notes come from the Sauvignon Blanc which was picked early in September to keep this summer-banger at a moderate 11.7% to be enjoyed right out of the can.

2020 VINTAGE

Winter 2019/20 mirrored the previous year's freeze-thaw pattern and the erratic weather continued to cause bud and cane damage to the Okanagan Valley's vineyards. Spring was sunny and dry with a distinct lack of rainfall in April and May. In contrast, June was rainy and windy, particularly during the flowering of the vines, causing hard "shot berries," poor fruit set, and loose clusters. Fortunately, July and August were hot and sunny with fewer temperature spikes which caused less stress on the vines as the berries sized up. Veraison began in the central Okanagan Valley and the Naramata Bench the second week of August. It was long, lasting almost 3-4 weeks in some places, having been prolonged by the smoke blanket in late August from the Skaha Bluff fire and the slow ripening of the secondary buds. The weather stayed hot until the second week in September then cooled to a more moderate temperature. We began harvesting the third week of September, beginning with our new vineyard site in Oliver with our first crop of Sauvignon Blanc. We then commenced with the first picks of Chardonnay from the Con Vida Vineyard on the Skaha Bluff and our Auxerrois on the Naramata Bench. The weather remained pleasant until mid-October, providing a prolonged, dry hang-time that developed the grape's mature and complex flavours. Throughout this period, we consistently brought in grapes every day until an abrupt snowfall and cold spell ended the harvest on October 21. We brought in all 150 tons successfully before this rude weather event. We are very pleased with the 2020 wines considering the logistical and labour challenges. The sugars were ripe, but not ridiculous, and the lower yields contributed to the concentration, aromatics, ripe tannins, and phenolics of the wines.

VINIFICATION

The Sauvignon Blanc grapes were hand-harvested in mid-September and sorted before de-stemming to ensure that only healthy grapes went into the wine. After de-stemming, the Sauvignon Blanc was crushed and left to soak for several hours to take advantage of its aromatics. The soak was gravity fed with our bin dumper into the press (much gentler than pumping the must) and a slow, gentle pressing followed via a pneumatic press. The already flavourful juice was then gently racked from its settling tank to ferment. The Viognier was picked a month later in mid-October. The Sauvignon Blanc must was inoculated with an aromatic-forward cultured yeast strain, X-5, to highlight its zesty charm and the Viognier was fermented with ester-forward yeast selection, x-16, which augments both its tropical flavours and creates a round mouthfeel. Fermentation temperatures were carefully controlled through our glycol chilling system and were not allowed to rise above 16°C in order to preserve the aromatics of the wine. This type of temperature control also allows us to stop fermentation without excessive sulphur use in order to maintain residual sugar in the wine naturally. Each of the varietal lots were vinified separately in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet, added only after a second racking post-fermentation and minimally topped up pre-bottling to ensure a stable, consistent product. Careful taste trials determined the final blend. The wine was protein stabilized with bentonite and cold stabilized in place in our chilled tanks. The wine was then filtered. The filtration system used was cross-flow, a medium-free method that is the gentlest of any filter on the wine. Its natural post-fermentation spritz was preserved (the wine was not sparged) and then its bubbles topped up to 2 atmospheres of pressure in-line, while being canned on a mobile canning line.

TASTING NOTE

This fun, aromatic wine-in-a-can exhibits an intense nose of pineapples and lime zest that come rushing out of the can in an aromatic waft when the tab is cracked. This aloha-spirit continues on to the palate with unctuous flavours of fermented pineapple, toasty brioche with guava jam and tiki spices like freshly grated nutmeg. Please take this can to the beach or a sunny patio for easy good times. It will make you happy.