

PLEIN DE VIE 2022 "Full of Life"

Vineyards

• Secrest Mountain Vineyard, Oliver*

Production

Chardonnay was picked on September 26th and went straight to press, partially in whole clusters. Pinot Noir was picked on October 19th and cold soaked overnight for colour and light tannin extraction. After pressing it was settled 2 days in tank, then racked with a portion being set aside for ferment in puncheons using a combination of ambient and commercial yeasts. All ferments finished in 14 days. After combining all portions, the base wine was aged 2 months on fine lees before secondary fermentation. Charmat method was used to produce a gentle but satisfying mousse.

Tasting Notes

Bright red fruit characteristics combine with crisp acidity and subtle sweetness. This juicy medley of watermelon, tangy cranberry and succulent raspberry is delicate but leaves a lasting impression. Carbonation adds vibrant effervescence that dances both visually in the glass and refreshingly on the palate. This wine full of life!

2022

Vintage Variety Appellation Acid Residual Sugar Alcohol

Chardonnay 53%, Pinot Noir 47% Okanagan Valley 9.75 g/L 7.90 g/L 12.5%





