



Methode Traditionelle 2022

❖ Vineyard

- Corcelettes Estate Vineyard, Upper Bench, Keremeos, Similkameen Valley

❖ Crafting

- All fruit and vines are hand tended, hand harvested, and hand sorted
- Sustainable, responsible, and organic farming practices
- Whole cluster pressed
- Aged on lees for 15 months. Riddled and disgorged
- Traditional method- natural carbonation

❖ Tasting + Pairing

Nose: Fresh squeezed lemon, nectarine pit, yellow apple

Palate: Peach tart, lemon curd, white peach

Finish: Crunchy and crisp, dry

Overall: The mousse is fine & the palate is juicy

Cellar: Enjoy now or cellar through 2026

Pairs: Think decadent- Oysters, foie gras, caviar, smoked salmon

❖ Tech Specs

- Alcohol: 12%
- TA: 9.7
- pH: 3.07
- R/S: 10.85/L
- Vegan: Yes
- SKU: 346968
- Cases: 300
- Varietal: Pinot Gris
- Awards: Silver Medal, WineAlign 2024

