

# BUBBLE BOAT

## CASE PRODUCTION

1000

## VINEYARD

Miller Road, Orchard Grove & Skidmore Vineyards

## APPELLATION

Okanagan Valley, BC

## HARVESTED

## FERMENTATION

100% Stainless Steel,

## BLEND

52% Riesling, 26% Petite Milo, 18% Gewurztraminer,  
4% Schonburger

## ANALYSIS

Alcohol: 12.3 %, T.A.: 7.9 g/L, pH: 3.1, RS: 12 g/L

“ A nose of the refreshing tropics, bursting with pineapple and mango. A bright palate filled with dancing effervescence exudes flavours of grapefruit and delicate florals. ”

## WINEMAKING

The grapes for this blend were hand picked from a handful of local growers. Each component was vinified separately in stainless steel and left on light lees for 2 months before being blended together in the spring. The wine was then transferred to our Charmat tank to undergo a second fermentation, which gives the wine its bubbles.

## HARVEST

Winter of 2022 saw some of the coldest temperatures in memory. There was concern throughout the industry of potential winter damage in the vineyards. While this was a concern, our region managed to walk away unscathed. Spring was also not typical for the Okanagan. It was cold and rained far more than we are used to. This delayed bud break in the vineyard by about 4 weeks. Summer eventually arrived but we didn't start seeing warmer temperatures until we were into July. Luckily, we were able to hold on to those warm summer temperatures well into October. We really needed these warm sunny days as all the grapes were behind in ripening. 2022 was the latest start to picking we have ever had. We didn't pick our Sparkling grapes until the end of September. The warm temperatures ended abruptly. We went from summer to winter with what felt like just a couple of days of fall in between. We did our last picking of Syrah in the snow on November 4. With the bizarre season causing extended hang time on the vines. The grapes came in with beautiful acidity and wonderful complexity.



**STONEBOAT**

PINOT HOUSE