OMG

SPARKLING WINE 2016 | MÉTHODE TRADITIONELLE
APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

The 2016 growing season jumped off to a fast start, and it was all the vineyard team could do to keep up with the rapidly growing vines. Thankfully, the season steadied with a cooler than usual July, which allowed for a longer hang time on the grapes to allow the flavours to develop while maintaining brilliant natural acidity in the fruit; a key to making great sparkling wine.

WINEMAKER'S NOTES

Colour: Golden straw

Nose: The wine opens with toasted brioche, strawberry, raspberry, and secondary aromas of lemon zest and Granny Smith apple.

Palate: Persistent, delicate, and refined bubbles wash over the palate, carrying with them a wave of red berry, lemon curd, and toasty bread notes into the long, rich yet vibrant finish.

Food Pairing: Traditional method sparkling wines can be paired with great success to an amazing array of foods. The natural acidity combined with their richness gives them their versatility. From salty, briny shellfish to rich soft cheeses and roasted chicken, it would all work beautifully. For a more unconventional pairing, the 2016 OMG could even be matched with a steak off the grill or a margherita pizza.

Disgorging Date: December 8, 2020
Dosage: 3g/L

WINEMAKING

Each vineyard block was hand harvested, whole cluster pressed, and fermented separately.
The Pinot Noir contributed a depth of colour, richness, and a pronounced red fruit character, while the Chardonnay contributed a vibrant acidity, citrus aromas, and helped with the overall balance and ageability of the wine. The Pinot Blanc contributed a beautiful acidity and green apple character to the wine, helping to round out the profile.
The 2016 OMG was made in the traditional method where secondary fermentation took place in bottle, laying on lees for 3 years before being hand riddled and disgorged.

VARIETAL PROFILE

46% Pinot Noir, 42% Chardonnay, 12% Pinot Blanc

Alcohol:	12.1%
Cases Produced:	500 cases 750mL 12 x 1.5L bottles
CSPC:	138628 (750mL) 141617 (1.5L)

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