



NOBLE RIDGE

—VINEYARD & WINERY—

2013 “The Wild One” Sparkling

Noble Ridge is an estate vineyard and winery located in the Okanagan Valley. All work is done by hand, on-site by a team of dedicated workers who strive to create exceptional wine that reflects its noble namesake.

TASTING NOTES

Typically our Sparkling is made the traditional French style. In 2013 things got a little WILD! This bottle was fermented using the natural yeast found on the grapes at harvest. This is an artisanal wine, the sweetness scale will vary slightly from bottle to bottle (Brut to Semi-Brut). You don't know until you pop the top.

We have tasted through a panel of 15 bottles to try and get an accurate description of the variation. You can expect to find beautifully crisp notes of Granny Smith apples, lemon, and lime zest and orchard pear in some, while others will be more reminiscent of a sweet Ambrosia apple, lemon meringue and graham cracker.

After 39 months en triage, the nose has elegant aromas of baked biscuit, lemon tarts and Okanagan Orchard fruit that linger through a long and pleasant finish.

FOOD PAIRING

Freshly shucked oysters
Soft cheeses
Creamy pasta dishes
White fish and shellfish

WINEMAKING

Whole Cluster pressed
Cool fermented
Traditional French method
Indigenous secondary fermentation
En tirage 39 months

STATS

Varietal: 77% Chardonnay
23% Pinot Noir

Alcohol: 12%

Residual Sugar: 5-15g/l

pH: 2.94

TA: 8.4g/l

Brix: 20

Harvest Date:

September 19, 2013

Cases: 95 cases

