

THE
RESERVES

CREEKSIDE



2019 "THE TRAD"

WINEMAKER'S YADA-YADA

The 2019 vintage was a bit of a cooler growing season. For classic, cool climate grapes this brought great intensity, nervy acidity, and a refreshing elegance. Wines from this vintage are quite age-worthy. Chardonnay and Pinot Noir fruit was hand-picked from our Queenston Road Vineyard, whole bunch pressed, then fermented separately in stainless steel. The final 50/50 blend was chosen for overall balance and complexity.

WHAT TO EXPECT

Tiny bubbles stream through the glass giving a persistent creamy mousse. The nose is complex and pretty with pears, apple, white flowers, brioche, lemon curd, and hazelnut. This continues on the palate with apple, pear, lightly toasted nuts, and meyer lemon. Great length and intensity with a round and focused finish. Dry and crisp with great overall balance.

ON THE TABLE WITH

Popcorn, plain chips with French onion dip, steak, oysters, smoked salmon, ceviche, fried chicken.

BY THE NUMBERS

Production: 245 cases

Sugar: 7.9 g/L

Alcohol: 11.5%

pH: 3.15

TA: 10.9 g/L

PRODUCTION DEETS

Pick Date: September 16-20, 2019

Fermentation: Stainless steel initial ferment, aged over 46 months in bottle on lees before being disgorged.

Bottling Date: March 12, 2020

Blend: 50% Pinot Noir, 50% Chardonnay

