

Cipes Traditional Cuvée 2004



CUVÉE

13% Organic Pinot Noir, 87% Organic Chardonnay

APPELLATION

Okanagan Valley BC VQA

VITICULTURE

Estate grown at Summerhill Vineyard in Kelowna, BC. The grapes were picked with a long sur lie bottle aging period envisioned. Situated in the North Okanagan with WNW facing slopes on ancient, limestone-rich lake bottom silt soil, our home vineyard is especially suited to growing grapes for traditional method sparkling wine. This special cuvée is a testament to the outstanding and unique growing conditions of the site.

VINIFICATION

Made in the traditional method. The bottles aged sur lie for 18 years before disgorgement began in small batches.

TASTING NOTE

Intense aromas of honeyed yellow apple, caramel, toasted nuts and earthy umami. Incredible depth and feeling in every sip with flavours of marmalade, ginger, and key lime pie. Seashell minerality, ultra-creamy mousse, and mouthwatering acidity refresh the palate.

PAIRING SUGGESTION

Pair with complex dishes such as confit chicken, mushroom terrine, and roasted bone marrow—or something as simple as French fries!

RS: 8.0 g/l TA: 7.5 pH: 3.23

SKU 485771

12x750mL

13.3% alc.



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