



ANTHONY BUCHANAN

## ***“Wild” Methode Ancestral***

***Vintage: 2018***

### ***Vineyard:***

***Sourced from Organically farmed Vantage Point Vineyard in the South Okanagan. Clay loam soil structure , South west sloped vineyard, 20 year old vines, cane pruned and green harvesting produce ripe fruit forward balanced wines.***

### ***Winemaking:***

***Handpicked grapes were whole cluster pressed to a stainless steel tank and allowed to settle overnight before being racked off gross lees. We added 15mg/l SO2 at pressing and no enzyme addition was made. A natural fermentation began 4 days after being racked and the temperature was controlled at 16 degrees until we reached 23g/l residual sugar. At that point the wine was chilled down to 6 degrees and held at that temperature for 10 days to help with clarification and stability. Prior to being bottled, we filtered through a 7 micron filter, added an Organic Nutrient and small ( 10 g/hl ) of cultured yeast to help with a consistent secondary bottle fermentation. The wine was aged sur-lie for 6 months before being lightly disgorged in May 2019***

### ***Tasting Notes:***

***Smells of apple-pear skin with a lemon citrus pith, wet stone fruits and yeasty biscuit undertone. The palate is generous with a creamy texture that finishes fresh and lively. Some foaming over is normal with Pet-Nats. Serve wine well chilled 8-10 degrees Celsius and open cap slowly.***



### ***Technical Information***

***Blend: 76% Chardonnay, 24% Pinot Gris***

***Alcohol: 11.7% alc***

***pH: 3.19***

***RS: 1.8g/l***

***TA: 8.6g/l***

***CSPC: 237011***

***Cases: 80***

***Bottled: November 2018***

***Disgorged: May 2019***