

# anthony buchanan wines

## **Wild Ferment Brut 2019** “Methode Ancestrale”

### **Vineyard**

*Origin: Vantage Point, Kaleden*

*Vines: 8-20 years*

*Vines per acre: 1361-2074*

*Yield: 3.6 tons/acre*

*Varietal: Chardonnay 89 %*

*Varietal: Pinot Gris 7 %*

*Varietal: Gamay Noir 4%*

*Orientation: Southeast*

*Soil: Clay loam, Sandy clay with some pebbles.*

*Harvest: Hand harvest September 12-16, 2019*

### **Cellar**

*Crush pad: Whole cluster pressed, stabulation for 48 hours*

*Fermentation: Spontaneous in stainless, paused at 24.02 g/L RS*

*Malolactic: Yes, natural bacteria*

*Aging: Four months on lees*

*Filtration: Nine micron*

*Bottling: October 7, 2019. Disgorged February 13, 2020*

*Production: 208 cases*

### **Wine Spec**

*Alcohol: 11.5*

*Acid: 7.8G/L*

*Residual: 2.1G/L*

*Total SO<sub>2</sub>: 30*

*Free SO<sub>2</sub>: 10mg/l at bottling*

*pH: 3.19*

*Cellar potential: Drink now – three years.*

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