



2017 CUVÉE PETER F. HUFF SPARKLING

WINE SPECS

Vintage	2017
Varietal	Blanc de Blancs 100% Chardonnay
Sugar (g/L)	9.2g/L (Brut)
Alcohol	12.5%
Brix at Harvest	17.8
Aging	Traditional Method, 24 months on lees
Vineyard	South Bay
Production	300 cases

FOOD PAIRINGS

Raw fish - sushi, sashimi, oysters

Asian - tempura, chinese deep fry, fish cakes, Indian samosas and papadams

Coarsely textured foods - pesto, hummus, ghanoush

Toasty character - toasted canapés, puff pastries

Cheeses - Parmagiano Reggiano,

CELLARING TIPS

Cellar for 2-3 years to show complexity

TASTING NOTES

SLEEK and STEELY

The 2017 vintage, a Méthode Traditionnelle Blanc de Blanc, is highlighted with aromas of tart apple spritzed with grapefruit supported by toasted nuances. An electric buzz of acidity is punctuated by flavours suggesting Granny Smith apple, citrus (lemon, lime). An upbeat swish of bubbles. BRUT-iffull stuff!

Notre Cuvée Peter H. 2017, élaborée 100% avec du chardonnay, développe des arômes de tarte aux pommes et d'agrumes avec une note grillée. En bouche des saveurs de pomme Granny Smith, de citron et citron vert. Un bel équilibre grâce à une légère sucrosité qui laisse s'exprimer une élégante acidité.

AWARDS & ACCOLADES

Vintage

Award

2016	Gold - Ontario Wine Awards Gold - All Canadian Wine Championships
2010	Gold - Ontario Wine Awards Gold - All Canadian Wine Championships
2007	Gold - Ontario Wine Awards Lieutenant Governor's Award of Excellence
2008	Double Gold - All Canadian Wine Championships Gold - Intervin Wine Awards Gold - Canadian Wine Awards Lieutenant Governor's Award of Excellence
2006	Double Gold - All Canadian Wine Championships 92 Points - Natalie MacLean



\$40