HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

2018 Cuvée Peter F. Huff Sparkling

Wine Specs

Vintage	2018
Varietal	Blanc de Blancs 100% Chardonnay
Sugar (g/L)	11.3g/L (Brut)
Alcohol	12.8%
Brix at Harvest	19.9
Aging	Traditional Method, 24 months on lees
Production	580 cases of 6

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 2-4 years to show complexity

Tasting Notes

SLEEK & STEELY

The 2018 vintage, a Methode Traditionnelle blanc de blancs, exudes freshness with scents of tart apple core spritzed with citrus (lemon/lime/grapefruit). Its time on the lees (24 months) has imparted varied flavours of orange blossom, mandarin skin, recurring tart apple with a sheen of creaminess. Simply put: an upbeat swish of bubbles with an edgy acidity bestowed by County minerality. BRUT-ifull stuff!!

Le nouveau millésime 2018 de notre Cuvée Peter Huff offre des arômes frais de pomme et d'agrumes tels que le citron, le citron vert et le pamplemousse. En bouche, des saveurs de fleur d'oranger, de peau de mandarine et de pomme verte. Une texture ronde et presque crémeuse grâce à un vieillissement de deux ans sur lies fines, marquée par une pointe d'acidité typique de notre terroir.

Awards & Accolades

Vintage	Award
2017	Silver - Canadian Wine Awards
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