



## 2020 Glamour Farming Petillant

### *Technical notes*

- Harvest dates: Sept. 18<sup>th</sup> / Sept. 22<sup>nd</sup>
- Tonnes/acre (2.1m x 1.2m plant density): 3.0 tonnes / acre
- Average brix at harvest: 18.5
- Finished wine analysis:
  - RS:8.0g/l      TA:8.0      pH:3.15      alc./vol:12.5%
- Cases made: 875

### *Growing season summary:*

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

### *Winemaking approach:*

- *Primary Fermentation* - 100% whole bunch pressings. Fermented in stainless steel. Inoculated with selected yeast strains and cool fermented at controlled temperatures between 16c-18c to help retain bright fruit aromatics. Fermented to dryness.
- *Secondary fermentation* – Transferred to a specialised tank (5,000 litre capacity) which can hold pressure up to 8.0 Bar. A calculated amount of sugar and yeast are added to tank to begin another fermentation. In this case, as the yeast consume the sugar and give off Alcohol and CO<sub>2</sub>, the gas that would normally escape through the lid is kept in the wine by sealing the tank closed. This forces the CO<sub>2</sub> gas into the wine solution, creating carbonation.

### *Tasting Notes*

- Bright lemon colour and fine bubble. Aromas White peach, apple, and fresh lemon juice.
- Flavours of lemon and elderflower. Barely sweet on the palate. Very fresh and fun. Slightly lowered carbonation for easy enjoyment. Think prosecco style enjoyed on the sunny coast of Italy!

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