



GARNET VALLEY RANCH

Wild + Spectacular

2016 TRADITIONAL METHOD SPARKLING

Garnet Valley Ranch offers classic cool climate wines made from the highest elevation vineyard in the Okanagan Valley. Organic and regeneratively farmed, the spectacular 320-acre site follows a rhythm that is set by earth and its solar system and is greatly influenced by the moon's cycles.

WINEMAKING

Garnet Valley Ranch is our little piece of paradise, to date the wines that have been grown have shown textbook physiological ripeness that needs no manipulation or interference. With sparkling wine at the forefront of our minds, Garnet Valley Ranch is primarily planted with Chardonnay and Pinot Noir. 72 months ago, we put our traditional method wine to rest and age. It is a blend of the two varieties, each playing a key role in the aromatics and flavours. Classical fruit driven aromatics of red berries from Pinot Noir intertwined with mouthwatering acidity and a sumptuous body from Chardonnay alongside the Okanagan's hallmark savoury edge deliver a very special wine for any occasion.

WINEMAKERS

Matt Dumayne

pH 2.93 | TA 9.1 | RS 0.0 | Alc 12.0%



CERTIFIED BY/
CERTIFIÉ PAR
ECOCERT CANADA

