

# SEE YA LATER RANCH



## SPARKLING BRUT

BC VQA OKANAGAN VALLEY

### HARVEST

After a 2021 filled with uncertainty, one thing was for sure - a banner year for See Ya Later Ranch! A warm spring accelerated berry. A very hot summer was mitigated by the cooler temperatures of the vineyards' high elevation, allowing the vines to keep producing sugars without shutting down during the hottest portions of the day. White fruit is rich and fruity and perfectly balanced. Overall, an exquisite vintage!

### WINEMAKING

This wine was produced in the Tradition French Method with a primary cool fermentation lasting 30 days in stainless steel. Secondary bottle fermentation developed its complex character by lying en tirage for three years.

### TASTING NOTES

This fine wine is reminiscent of freshly baked bread rounded out by crisp orchard fruit. A lively acidity is a welcoming refreshment to the palate while the finish is full of citrus flavours and a hint of cream.

### FOOD AND WINE PAIRING

A celebration simply on its own or pairs well with smoked salmon or fresh seafood. For something different, enjoy this wine with prosciutto and a mixed fruit plate.

### TECHNICAL NOTES

<b>Alcohol Volume</b>	12.5%	<b>Total Acidity</b>	6.7 g/L
<b>pH Level</b>	3.3 PH	<b>Release Date</b>	Fall 2021
<b>Residual Sugar</b>	7 g/L		

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Please enjoy responsibly.