



ARROWLEAF

Wildblume 2017

Background

Wildblume means wild flower in German and it is also the first sparkling wine produced by Arrowleaf. It is made using the charmat method (méthode cuvée close) which is widely used to make Prosecco wines in Italy. This method creates bubbles by means of a secondary fermentation inside a closed tank. The tank keeps the pressure in and produces fruit forward sparkling wines that are uncomplicated and fun.

Tasting Notes

Clean, fresh, floral, honeydew and lemon aromas. On the palate it is light and lively, with lingering floral and lemon aromas. This is the perfect wine for an outdoor lunch, as an aperitif before dinner or for a celebration at any time.

Technical Details

Grape: Vidal

Vineyard: Suncrest

Appellation: BC VQA Okanagan Valley

Vinification: méthode cuvée close

Sweetness: brut

Residual Sugar: 11.8 g/l

Acidity: 8.1 g/l

Alcohol: 11.5%

Cases Produced: 530

UPC: 626990253952

CSPC: 20449

Price: \$22.49 + tax (winery direct)

