



2004 BENJAMIN BRIDGE BLANC DE NOIRS

Handcrafted in the classic winemaking method of prestige cuvées from Champagne, our *Méthode Classique* sparklings are born of tradition but are distinctly Nova Scotian.

Winemakers' Tasting Notes / "2004 was amongst the coolest of seasons on record over the past 20 years. This *Méthode Classique* Blanc de Noirs is light gold in colour with a hint of pale salmon. Its steady stream of pinpoint bubbles suggests youth and good effervescence. Deep, expressive aromas of orange rind, minerals and blood orange are revealed on the nose. Concentrated yet displaying elegance, the palate offers a succession of red currant, orange citrus, and red grapefruit. Powerful but showing focus and refinement, the high level of extract is layered by minerals, and refreshing acidity. Both balance and grip add complexity to a lingering finale with replays of blood orange and wet stone."

WINEMAKERS / RAPHAËL BRISBOIS, PETER J. GAMBLE AND JEAN-BENOIT DESLAURIERS

VARIETAL COMPOSITION	100% PINOT NOIR
VINEYARD COMPOSITION	75% BENJAMIN BRIDGE ESTATE VINEYARD, 25% RACCA VINEYARD
HARVEST DATES	OCTOBER 20 - OCTOBER 30, 2004 (HAND HARVESTED)
ALCOHOL	12%
TA	14.3 G/L
PH	3.01
BRIX	18.45° (AVERAGE AT HARVEST)
AGING	6 YEARS PRIOR TO RELEASE
DISGORGE DATE	AUGUST 17TH, 2009

BB
BENJAMIN BRIDGE