



2004 BENJAMIN BRIDGE BRUT RESERVE

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* Brut Reserve is youthful yet rich, displaying tell-tale coloration from its Pinot Noir component, along with extremely fine bubbles, a delicate mousse and consistent effervescence. It flaunts an expressive nose of tarte tatin, brioche and key lime. Anchored around striking purity of fruit and minerality, the palate reveals loads of sweet lemon, baked green apple, wet stone and a hint of grapefruit. A fascinating paradox between the crisp, bright and refreshing nature of the wine and its rare intensity likely results from the extremely low cropping levels. The effervescence adds to the already impressive volume, creating a unique balance between freshness and density."

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

VARIETAL COMPOSITION	57% PINOT NOIR, 22% CHARDONNAY, 15% VIDAL, 6% L'ACADIE
VINEYARD COMPOSITION	64% RACCA VINEYARD, 36% BENJAMIN BRIDGE ESTATE VINEYARD
HARVEST DATES	OCTOBER 20 - NOVEMBER 2, 2004 (HAND HARVESTED)
ALCOHOL	12%
TA	13.2 G/L
PH	2.97
BRIX	17.4° (AVERAGE AT HARVEST)
AGING	6 YEARS PRIOR TO RELEASE
DISGORGE DATE	AUGUST 17TH, 2009


BENJAMIN BRIDGE