



2004 BENJAMIN BRIDGE BRUT RESERVE LD

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 luxurious, late-disgorged *Méthode Classique Brut Reserve LD* is youthful yet rich, displaying tell-tale coloration from its Pinot Noir component, along with extremely fine bubbles, a delicate mousse and consistent effervescence. Classic toasty aromas mingle with a tremendously complex and saturated nose of sweet clove bud, honey, key lime and apple cobbler. A striking purity of fruit and minerality unveil young green apple and slate notes on the palate. A fascinating paradox between the crisp, bright and refreshing character and a dense, concentrated mouthfeel springs from extremely low cropping levels and great passion, both in the vineyard and the winery. This sparkling wine possesses all the prerequisites to gracefully stand the test of time."

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	11%
TA	13.2 G/L
PH	2.97
BRIX	17.4° (AVERAGE AT HARVEST)
BOTTLING DATE	JUNE 2005
AGING	7 YEARS ON THE YEAST LEES
DISGORGE DATE	AUGUST 2011

BB
BENJAMIN BRIDGE