

40% PINOT NOIR
40% CHARDONNAY
20% PINOT MEUNIER

Harvest Date
September 09, 2020

Cases Produced
250

Price
\$40.00 plus tax & deposit

Alcohol
12.2%

LAUGHING STOCK VINEYARDS

MARKET BUBBLE 2020



INSIDER TIP

Our inaugural release of sparkling wine has been three years in the making.

Wine Profile

A classic blend of 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier.

Tasting Notes

The nose balances aromas of lemon curd and white peach with brioche and ripe melon. The acidity is well integrated into the creamy and textural finish. This versatile wine will pair well with everything from cheese, salads and pasta to fish and grilled white meats.

Winemaking Notes

Our inaugural vintage was made in the Traditional Method and spent 36 months on the lees. The combination of using three varieties and fermenting and

aging them separately created a complex wine that expresses a fresh fruit profile while showcasing depth of flavor. The wines were fermented in a combination of 50% in neutral French barrels and 50% in stainless-steel before bottling. The wine was disgorged in July 2024 and bottled with a dosage of 4g/L.

Vintage Notes

The 2020 growing season started slow but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine. Loosely formed bunches with smaller than average berry size, allowed for full sunlight penetration with resultant development of intense fruit flavours.

Cold weather and snow starting on Oct 22, which put a dramatic end to the growing season, but due to the light crop, grapes reached full flavor maturity, and the resulting wines are fully bodied, with excellent flavors and harmonious balance.

The 2020 whites, overall, are showing very balanced acidity with great fruit flavours, lush rich palates and excellent fruit intensity.

Vineyard

Sourced from Thomas Ranch in Okanagan Falls and Inkameep vineyards.

