



Cipes Brut

A traditional method sparkling wine that provides notes of apple, pear, citrus and a hint of fresh toast.

Winemaker's Notes

The Cipes Brut has been made every year since 1991, the first year of Summerhill Pyramid Winery. This sparkling wine pairs beautifully anything, from Sushia and seafood, to fruit and cheese, to grilled chicken, or tapas! Supremely food versatile.

Awards

Double Gold - 2016 San Francisco International Wine Festival
Gold Medal- 2015 BC Wine Awards

Technical Notes

Vineyards: A combination of Summerhill's organic vineyards.

Blend: 45.5 Riesling, 31.5% Pinot Blanc and 23% Chardonnay.

Aging: Cipes Brut is bottle-fermented, and rested sur-lie for a minimum of 15 months.

Total Acidity: 9.20g/L

Residual Sugar: 14.4g/L

pH: 2.90

Alcohol: 12.6%



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