



# LIPINSKI

## NV OLUSIA (Sparkling)

### WINEMAKER'S NOTES

This traditional method sparkling wine was crafted over a decade, beginning with the cool 2013 vintage, which forms 70% of the blend, supplemented by the low-yielding 2014 vintage. Sourced primarily from the Hughes Vineyard in Lincoln Lakeshore, the hand-picked fruit was meticulously handled to prevent damage or oxidation. Only the highest quality 70% of the pressed juice was allocated for this sparkling wine, while the remainder was utilized for other projects. The juice underwent cold settling and was aged in 1- and 2-year-old French oak vats, where it experienced both primary and malolactic fermentation before transfer to stainless steel. The blend aged in bottle on its lees for 106 months, fostering a deep, nuanced character. A minimal dosage using 2016 Chardonnay reciotto fermented in seasoned oak was added to ensure a completely dry wine. Disgorged in April 2024, this sparkling wine exemplifies technical precision, showcasing a structured and sophisticated profile.

### TECHNICAL DATA

**A.B.V.** 12.1 %

**R.S.** < 3 g/L

**T.A.** 6.53 g/L

**SOURCE** Niagara Peninsula

**BLEND** 70% 2013 Pinot Noir  
30% 2014 Pinot Noir

**FERMENTATION** Ambient in 1000L French Oak

**TIRAGE (time on lees):** 106 months

### SOMMELIER'S NOTES

Nose of ripe golden delicious apple, lemon curd, porcini mushroom, chalk, and a subtle marine brininess. The palate is dry, precise, and the mousse is vibrant yet gentle. Complex layers unfold with notes of lemonade, caramel popcorn, and a refined, persistent finish reminiscent of lightly toasted meringue. (JL – Nov. 2024)

**ESTIMATED PEAK** 2028-2032

**SERVE** 10°C-13°C

