



calamus

ESTATE WINERY

Cracking open a bottle of bubbly makes every occasion sparkle. Bright and refreshing this effervescent wine is a perfect companion for appetizers, salad course or a light meal. The 2017 CRACKLE vintage is made from the French hybrid grape Vidal, blended with 25% Chardonnay. The bubbles captured during wine production using the ancestral method make this fruity sipper a fun and enjoyable experience. Let our Calamus CRACKLE add a little spritz to your day.

750 ml / 11.5% alc./vol.

WHITE WINE / VIN BLANC
CONTAINS / CONTIENT SULFITES
PRODUCT OF / PRODUIT DU CANADA

3100 GLEN RD / JORDAN
ONTARIO CANADA L0R 1S0
CALAMUSWINES.COM
43.1303 N 79.3788 W



54-WL-667



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WHITE WINE / VIN BLANC
VQA / ONTARIO / VQA

*Beautifully crafted artisanal wine,
made with care beneath the stars*

2017 crackle

UPC	693550001179	Tasting Notes:	
Bottling Date	Mar. 6, 2018	Colour	Light golden straw
Release Date	March 14, 2018	Aroma	Pear, peach, citrus
Price	\$18.95	Palate	Effervescent Wine. Nectarine, Bosc pear, long spicy finish
Vintage	2017	Food Pairing	Cheddar, fruit salad, oysters
Vineyard	Niagara Peninsula	Serving Temp.	Chilled
Appellation	Niagara Peninsula	Cellaring	To 2022
Soil Type	Clay / loam	Awards	New Release
Age of Vines	2001	Notable reviews	New Release
Varietal/Blend	75% Vidal 25% Chardonnay,		
Quantity Made	536 cases		
Harvest	September 2017		
Vinification	Natural Charmat		
Alcohol Content	11.5%		
Sugar Content	9.1 g/l		
LCBO #	0547844 (Vintages release July 7/18)		Updated Apr2/18 -