



2020 Reserve Brut

OKANAGAN VALLEY, BC VQA

Discover the complexity and craftsmanship of our Reserve Vintage Brut – where South Kelowna’s cool climate meets artistic ingenuity.

Winemaking Notes

With vibrant citrus, delicate brioche and a lingering toasty finish, this limited-release, traditional method sparkling is a symphony of freshness and complexity

FERMENTATION: The base wine is fermented separately in stainless steel, preserving its fresh and clean profile. Malolactic fermentation was completed to soften the acidity and add complexity.

BLENDING: The final blend is a careful composition of 82% Pinot Noir and 18% Chardonnay, ensuring harmonious balance.

AGING: Aged on lees for over 40 months to develop depth and toastiness.

DOSAGE: The dosage consists of Chardonnay and 6.5 grams/litre of sugar, enhancing the wine’s refined profile.

PRODUCTION DETAILS:

Total Production: 350 cases

Oak Aging: 6 months

Oak Profile: French. Neutral

Peak Drinking Window: 2024–2029

ALC: 12%

TA: 8.3

RS: 6.5

PH: 2.96



Translating Tradition

The 2020 Ailm Estate Reserve Brut is the first release from Ailm Estate, a wine that bears the very name of the brand written in the ancient Ogham language on the front of the label. Ailm—the Ogham symbol for the pine tree—translates to strength, resilience, and growth. These qualities are reflected not only in the vineyard’s storied history but also in the care and precision behind every bottle.

Much like the lone pine tree that stands at the heart of the estate, Ailm signifies the enduring roots of family and tradition.

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ESTATE