



AFRAID OF THE DARK 2014

VARIETIES: ROUSSANNE 43%, VIOGNIER 43%,
MARSANNE 14%
PRODUCTION: 620 CASES
ALC./VOL.: 14.2%
OTHER: PH 3.36, TA: 5.6 G/L, RS: 0.9G/L

VINEYARD

Our 2014 Afraid of the Dark wines were grown on our Home Vineyard and Iris Vineyard. Both of these vineyards are located on the Osoyoos East Bench and are class 1 sites with excellent southwest aspect and slope. The soil type is loamy-sand with silica and granite composition.

Typically, we crop our grapes very conservatively at around 3.5 to 4 tonnes per acre to ensure that we end the growing season with high quality fruit and healthy vines.

WINEMAKING

In 2014, nature provided us with an ideal growing season, resulting in high quality grapes with excellent flavor. Once again, we chose to use winemaking methods that would highlight the ripe fruit characteristics of these grapes.

Each variety was fermented separately in stainless steel tanks at a maintained low temperature of 13 degrees Celsius.

To ensure a fresh, fruit forward palate, none of the components of the blend were subject to oak aging or lees stirring. Rackings were kept to a minimum to ensure that we didn't lose any of the vibrant fruit character of this wine. The component wines were blended together two weeks before bottling on March 3, 2015.

TASTING NOTES

The resulting wine is a dry, medium bodied, intensely flavoured white wine. The nose is bright and highly aromatic with notes of nectarine, candied ginger, apricots and white flowers.

On the palate the wine is dry and crisp, with characters similar to those of the nose. Mineral notes blend with the honey, ginger and fruit to give an elegant balance to the wine. This wine has a crisp finish with good length.

This wine will age well over short periods of time. It is ready to drink now or you can hold it for 1 to 2 years.

