



AFRAID OF THE DARK 2015

VARIETIES: VIOGNIER 43%, ROUSSANNE 40%,
MARSANNE 17%
PRODUCTION: 464 CASES
ALC/VOL: 14.2%
OTHER: PH 3.63, TA: 5.0 G/L, RS: 2.6G/L

VINEYARD

Our Home Vineyard (at the winery) and the Stubbs Vineyard produced the fruit for the 2015 Afraid of the Dark blend. 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.

Our vineyard practices are geared towards the production of the highest quality grapes. To that end, we keep the crop levels of our vines between 3.5 to 4 tonnes per acre. This helps to focus the energy of the plant and ensure that the remaining fruit will develop appropriate sugar levels and flavours prior to harvest in the fall.

We likely could have cropped at higher levels in 2015 — that growing season was fantastic, with abundant heat and sunshine. As a result, we harvested earlier than usual (September 15—17) and the resultant wine has a lush tropical fruit profile that is reflective of the hot growing season.

The grapes were harvested at an average Brix of 24.1.

WINEMAKING

In spite of the disastrous forest fires that developed in our region during the peak of the summer, 2015 was a spectacular growing season. Once again, we chose to use winemaking methods that would highlight the fresh, ripe fruit characteristics of these grapes.

The Viognier, Marsanne and Roussanne grapes were handled separately, and cool fermented

in stainless steel tanks to preserve their individual flavor profiles.

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 final blending took place just prior to bottling in February of 2016.

TASTING NOTES

Our 2015 Afraid of the Dark 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 more tropical honey, ginger and fruit to give an elegant balance to the wine. This wine has a crisp finish with good length and nice weight and mouthfeel.

This wine will age well over short periods of time. It is ready to drink now or it can be held for up to 2 to 3 years if preserving the crisp, bright character of the wine is the objective.

Additional cellar time will result in the development of wonderful secondary flavor characteristics like honey, marzipan and nutty caramel. This is mostly due to the presence of Roussanne in the blend — the resulting wine will be fascinating to taste and drink, albeit in a different way than a freshly bottled example.