



AFRAID OF THE DARK 2010

VARIETAL: VIOGNIER 43%, ROUSSANNE 42%,
MARSANNE 15%
PRODUCTION: 543 CASES
ALC./VOL.: 14.3%
OTHER: pH 3.6, TA: 7.7g/L, RS: 2.2g/L

VINEYARD

The fruit for this wine was grown in our home vineyard located at our Osoyoos winery. The vines are now in their seventh leaf, and this vineyard is an Osoyoos East Bench Class 1 site with outstanding southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

WINEMAKING

Each of the varieties was fermented separately in stainless steel only, at approx. 13C. Once fermentation was completed, each wine was racked and chilled to 0 degrees Celsius. No oak was used.

Viognier can yield excessive bitterness and oiliness if left on skins for too long. The lots of Viognier chosen for Afraid of the Dark were whole bunched pressed to minimize these characteristics. Marsanne and Roussanne, neither one of which react in this way to extended skin contact, were crushed and left on skins for four hours before pressing. Once pressed, the juice was cold settled and fermentation was started.

TASTING NOTES

The wine is light to medium bodied, dry, with a floral nose of honeysuckle, grapefruit and peach and apricot, followed by hints of melon and ginger. On the palate the wine is crisp, with clean bright citrus, melon and honey characters. It has nice weight and mouthfeel contributed by the characteristic slight oiliness of the Viognier in the blend. The finish is crisp, with finesse and length.

