



AFRAID OF THE DARK 2012

VARIETY: ROUSSANNE, 47%
VIOGNIER 31%
MARSANNE 22%

PRODUCTION: 620 CASES

ALC./VOL.: 14.1%

OTHER: pH 3.55, TA: 5.35 g/L, RS: 0.16g/L

VINEYARD

The fruit for the 2012 Afraid of the Dark came entirely from our home vineyard. This is the vineyard located at the winery and was planted in 2005. The vineyard is an Osoyoos East Bench Class 1 site with excellent southwest aspect and slope. The soil type is loamy-sand with silica and granite composition.

In the vineyard we kept the cropping level of the Viognier and Roussanne at a little over 3.5 ton per acre level. The Marsanne was cropped to 4.4 tons per acre.

Picking started on the 24th of September with the Viognier, and ended with the Roussanne on October 2nd.

WINEMAKING

2012 was an excellent growing season for these Rhone varieties and we choose a wine-making strategy to showcase the ripe fruit characteristics of the season.

Each variety was fermented separately in stainless steel tanks, and underwent complete fermentation with the temperature maintained at approx. 13 degrees Celsius.

None of the wines saw any oak maturation and no lees stirring was done. Each wine sees two rackings to maintain the fresh, aromatic character.

Once the final blend was established the wine

was blended 2 weeks before its bottling on the 20th of March.

TASTING NOTES

This is a dry, medium-bodied white wine. The nose is bright and highly aromatic with notes of nectarine, candied ginger, apricot and white flowers.

On the palate the wine is dry and crisp, with characters similar to the nose, and also bright citrus notes of mandarin orange. Mineral characteristics blend with the roundness of the fruit to give this wine a nice balance. The wine has a crisp finish and good length.





DEAD OF NIGHT 2010

VARIETAL: SYRAH 53%, TANNAT 47%
 PRODUCTION: 405 CASES
 ALC./VOL.: 14.0%
 OTHER: pH 3.67, TA: 7.8 g/L, RS: 1.8g/L

VINEYARD

We grow the fruit for Dead of Night in two Osoyoos East Bench vineyards. Both are owned by the winery, and both are Osoyoos East Bench class 1 sites with good southwest aspect and slope. While each vineyard's soil type is different, they can be generalized as sand to loamy-sand with silica and granite composition.

WINEMAKING

Each variety was fermented separately in 5000L fermenters (our standard size fermenter). The best Syrah lots were chosen for Dead of Night, but the treatment was the same as our varietal Syrah, with three pump-overs per day and gentle maceration. Tannat can take more vigorous extraction without yielding bitterness and its program included rack and returns in addition to the regular pump-overs.

Once fermentation was complete, the wine was settled, raked and returned to tank. The wine then underwent full malolactic fermentation in tank and upon completion, was transferred to oak barrels. The barrels were all 225 L barriques. 20% of the barrels were new Hungarian barrels and 20% of them were new French barrels.

The blending trials, and the blending, took place in early February. The wine was bottled on March the 7th.

TASTING NOTES

This is a dry, medium bodied wine. The nose displays aromas of dark cherry, prune plum and violets. Notes of pepper and tobacco can be found as well. As with the 2009 vintage, although Dead of Night is aged in a considerable amount of new oak, its effect on the wine is to provide a well balanced and integrated oak element that doesn't at all overpower the wine.

On the palate the wine is rich but with good acidity. The palate is consistent with the nose with its cherry and plum notes, but also displays meaty and smoky characters. It also displays flavors reminiscent of red currants, raspberries and cherry jam. The finish is long and generous with impressive fine and soft tannin.

This wine, like each of its varietal components, shows really well when matched with roasted meats and game. This wine drinks well now but should continue to evolve and improve with up to seven to ten years of bottle age.

