



AFRAID OF THE DARK 2016

VARIETIES: VIOGNIER 45%, ROUSSANNE 40%,
MARSANNE 15%
PRODUCTION: 577 CASES
ALC/VOL: 14.3%
OTHER: PH 3.48, TA: 7.2 G/L, RS: 3.4 G/L

VINEYARD

For the 2016 Afraid of the Dark, we used fruit from three separate Osoyoos East Bench vineyards. All of these vineyards 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 tons per acre. This tonnage target proved low for the warm 2016 growing season and the grapes reached maturity early. As a result, we harvested earlier than normal (even compared to the 2015 season) and the wine has a lush tropical fruit profile that is reflective of the hot growing season.

WINEMAKING

The 2016 vintage of Afraid of the Dark saw the first full crop of Viognier arrive from the Moon Curser Vineyard. This increased the Viognier percentage of the blend. 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 vinified and cool fermented separately in stainless steel tanks to preserve their individual flavour profiles.

We continued our straightforward style of winemaking and none of the components of the blend were subject to oak aging or lees stirring. In addition, none of the wines were allowed to go through malolactic fermentation. The final blending took place just prior to bottling on the 6th of March of 2017.

TASTING NOTES

The blend of the 2016 Afraid of the Dark has a slightly higher proportion of Viognier due to the addition of the Moon Curser Vineyard Viognier. This fruit was very intense, as it was the first full crop from those vines. This is one of the most aromatic versions of Afraid of the Dark we have made.

Our 2016 Afraid of the Dark is a dry, medium bodied white wine. The nose is bright and highly aromatic with strong stone fruit (think nectarine, apricots and peaches) and perfume notes. The palate of the wine is dry and crisp but the texture provides for a full mouthfeel. Characters similar to those of the nose show on the palate but there is a perceivable minerality. Lingering notes of honey and ginger are can be found on the finish.

The wine is ready to drink now or it can be cellared for up to 2 years if preserving the crisp, bright character of the wine is the objective. Further aging will lead to the development of intriguing secondary flavor characteristics such as marzipan, honey and nutty caramel.

