



TOURIGA NACIONAL 2012

VARIETIES: 100% TOURIGA NACIONAL
PRODUCTION: 48 CASES
ALC. /VOL.: 13.9%
OTHER: PH 3.64, TA: 6.6 G/L, RS: 3.6G/L

VINEYARD

Touriga Nacional, considered by many to be Portugal's finest red grape, has traditionally been used in the making of port and is now increasingly being used for table wines in the Duomo and Dao. There are very few Touriga plantings in North America and even fewer table wines made from the grape. We believe ours is the only wine of its kind in Canada, and we also firmly believe that our location, on the east side of the southernmost tip of the Okanagan Valley, is what makes this wonderful wine possible.

All of the Touriga Nacional was grown in a single block of one of our Osoyoos East Bench vineyards from vines in their fifth leaf. The vineyard is a class 1 site with excellent slope and aspect.

We harvested the grapes at 24.6 Brix after a superb year on the vine.

WINEMAKING

We fermented our Touriga in ½ ton fermenter bins dedicated to small batch trials. Only punch downs were done as cap management during fermentation and we performed these three times per day. The wine was pressed immediately upon completion of alcoholic fermentation.

Once the primary fermentation was complete, the wine was pressed, settled, racked and returned to tank, where it underwent a full malolactic fermentation. After this secondary fermentation, the wine was re-racked and transferred to 225L French barriques for aging. Approximately 40% of the oak used was new.

TASTING NOTES

This is a full bodied red wine. The nose and palate are reminiscent of big, black fruits; black cherry, black and red currants along with notes of violet, licorice and juniper berry. The palate is lush and mouth filling. It follows the nose but with additions of chocolate and vanilla notes. The tannins are soft and round.

Although this wine drinks well now, we expect it will continue to improve for between five to seven years of cellaring time.

