



DOLCETTO 2015, CONTRABAND SERIES

VARIETIES: 100% DOLCETTO
PRODUCTION: 136 CASES
ALC/VOL: 13.7%
OTHER: PH 3.42, TA: 6.3 G/L, RS: 1.6G/L

VINEYARD

Dolcetto is a grape of Italian origin, grown throughout Italy, but primarily associated with the villages of Dogliani and Diano d'Alba in the province of Cuneo. It is popular in the regions that grow Nebbiolo and Barbera as an early to market variety that offsets the longer aging time required for those varieties.

Our dolcetto vines grow in our Moon Curser Vineyard in our Osoyoos East Bench vineyard right next to our Stubbs Vineyard. This is a Class 1 vineyard site with great southwest aspect and slope and the soil type is loamy-sand with silica and granite composition. The vines were planted in 2013 and this first (partial) crop was at the vines' third leaf. We harvested our dolcetto on September 5, 2015 at just a shade under 23 Brix. The 2015 growing season was unusually hot and early to start and finish and this contributed to the early harvest date for this grape.

WINEMAKING

Dolcetto is traditionally made without any oak influence at all and is enjoyed young and fruity in style, usually within a year or two of bottling. This makes it a great partner to a wide variety of dishes, particularly pizzas and pastas.

This grape is naturally quite tannic with has dark purple skin and high anthocyanin content. The resulting wine is quite dark in appearance and requires relatively short maceration time. In order to avoid over-extraction of harsh tannins and bitterness, we kept the

fermentation to a relatively low 25C and made sure to avoid extended alcoholic contact by pressing the wine at about 5 Brix. The wine finished fermenting in one of our 3000L variable capacity stainless steel tanks, where it also underwent malolactic fermentation.

With a light, fresh style in mind, this wine does not spend any time in oak, maturing completely in stainless steel tanks. We don't do any lees stirring and we only undertake the minimum amount of racking. This wine was bottled in March of 2016.

TASTING NOTES

Dolcetto is known for its characteristic flavor profile of dark cherries, prunes and a slightly bitter finish. To quote Eric Asimov of the New York Times: "Left to its own devices, Dolcetto offers what naturally makes it so winning: an object lesson in the very Italian push-pull of blending bitter and sweet flavours, along with an earthiness and a rounded, lightly tannic texture."

We couldn't agree more. We find this wine to be well balanced, approachable, and yet surprisingly complex given the absence of oak influence. This is a fresh, lighter red with rounded mouthfeel and depth of palate created by the complex red fruit notes and slightly bitter edge of tannin. We suggest drinking this wine within the next two years.