



AFRAID OF THE DARK 2011

VARIETAL: MARSANNE 42%,
ROUSSANNE 33%
CHARDONNAY 25%

PRODUCTION: 407 CASES

ALC./VOL.: 13.4%

OTHER: pH 3.55, TA: 6.9g/L, RS: 3.8g/L

VINEYARD

The fruit for the 2011 Afraid of the Dark came from two vineyards, with our East Bench home vineyard providing the Roussanne and Marsanne. This vineyard was planted in 2005, and 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.

The chardonnay (a rare Muscat clone) was grown in Martin Plut's small one acre vineyard on the west side of Osoyoos.

WINEMAKING

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. In fact, a second racking of all three varieties was done to keep the fresh, aromatic character of the varieties in the wine.

When doing blending trials with the 2011 whites, we found that the weight of the Chardonnay nicely balanced the steely nature of the Roussanne. The aromatic nature of the Muscat clone of Chardonnay also married well with the other two varieties.

Once the final blend was established in February, the wine was prepared for bottling, which took place on the 5th of March.

TASTING NOTES

This is a dry, light to medium bodied white wine. The nose is highly aromatic with notes of nectarine, candied ginger, grapefruit and stone fruit (mainly peach and apricot).

On the palate the wine is quite crisp, with stone fruit and clean bright citrus notes as the dominant notes. Some melon and mineral characteristics can also be found. The wine has a crisp finish with good finesse and length.

The crispness of the 2011 Afraid Of The Dark comes mainly from the Roussanne. While Roussanne does not usually display this character, the 2011 season, like that of 2010 was not excessively hot and allowed the Roussanne to not metabolize all its acid before it reached flavor ripeness. We tempered this acidity with the addition of very ripe Chardonnay.

