



CARMÉNÈRE 2021

VARIETY:	100% CARMÉNÈRE
PRODUCTION:	254 cases
ALC./VOL.:	14.3%
OTHER:	pH 3.82, TA: 6.0 g/L, RS: 1.0 g/L
CSPC:	+ 634014

THE GRAPES

Carménère, originally planted in the Médoc region of Bordeaux, is one of the ten red grape varieties allowed in Bordeaux red blends. Now rarely found in France, Carménère made its way to Chile in the 19th Century (long story!) and in recent years has become the known staple of Chilean wine. Carménère loves a long growing season in moderate to warm climates, like we have here in the South Okanagan. It also does not particularly enjoy high levels of rain or irrigation; perfect for our semi-arid climate on the Osoyoos East Bench. Our first small block of Carménère was planted in our Home Vineyard in 2005, with another block planted shortly after at our Stubbs Vineyard. We remain one of only a few wineries in British Columbia producing a varietal Carménère wine.



VINTAGE REPORT

In 2021 spring arrived a little later than usual in Osoyoos, with strong winds keeping the colder weather around for longer than anticipated. Mid-April saw the start of warmer weather, with temperatures reaching 20°C. Bud break took place around that time, signifying the true start to the Osoyoos growing season. Early June brought rain, while July brought extreme heat with temperatures peaking at 45°C. The high heats were capped off with the threat of forest fires which burned just north of the Osoyoos East Bench. This challenging growing season was capped off by typical (and welcomed) warm days and cool nights throughout the harvest months of September and October, with few rainy days delaying the picking schedule towards the end. The yields averaged slightly higher than expected, with harmonious development of physiological and flavour ripeness across the varieties.

VINEYARD

- Osoyoos East Bench, Home Vineyard
- Osoyoos East Bench, Stubbs Vineyard
- Both Class 1 vineyard sites, south-west aspect/slope.
- Soils: sandy to loamy sand, with silica and granite.
- Harvest date: October 15th, 2021
- Brix at harvest: Average of 24.2 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation kept at approx. 25°C in a variable capacity 5,000 L stainless steel fermenter.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; Seguin Moreau. 30% new French oak, remainder - neutral barrels.
- Malolactic Fermentation: YES, in tank.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

TASTING NOTES

A cult classic that never disappoints, our 2021 Carménère continues to shine. A medium-bodied red wine with a deep ruby colour in the glass, this wine bursts with notes of ripe dark cherries, cocoa powder, anise, peppercorn and clove. The palate is defined by a refined tannin structure which allows the glassy smooth mouthfeel to take centre stage. The fresh acid profile of the Carménère highlights flavours of dried figs, vanilla, and blueberry sauce with a hint of earthy tones. A wine with an elegance that few can match, our 2021 Carménère drinks well now, and we expect it will also develop in the bottle over the next five to seven years, 2028 through to 2030. Enjoy this wine on its own, or with dishes that could benefit from an added spice component: ratatouille, steak sandwiches, or grilled and stuffed peppers.

