



ARNEIS 2016, CONTRABAND SERIES

VARIETIES: ARNEIS, 100%,
PRODUCTION: 269 CASES
ALC/VOL: 13.3%
OTHER: PH 3.21, TA: 7.3 G/L, RS: 1.6 G/L

VINEYARD

Arneis is a white grape variety of Italian origin. It comes from the Piedmont region of Northern Italy and the name in the regional dialect literally translates to “little rascal” (we love that so much!).

This is our fourth vintage from our Arneis vines. These vines are planted on one of our best vineyard sites located on our Moon Curser Vineyard, right across (east) of our winery and up the hill on the Osoyoos East Bench. This is a Class 1 vineyard site with good southwest aspect and slope. The soil is mainly sand, similar to what Arneis is grown on in its native Italy.

2016 was an excellent growing season with an early start and warm fall. Our 2016 Arneis was picked in early September, 2016 at 22.7 Brix.

WINEMAKING

The 2016 was another fantastic vintage. The season started earlier than usual. Despite the warm weather that continued through the fall, we preserved the fresh style of our Arneis by picking it early at a point when the grapes had just reached phenolic ripeness.

Our winemaking strategy is always to showcase the grape and deliver a reflection of the growing season. This means we ferment our Arneis in stainless steel tanks to dryness and keep the wine on the lees for a minimal amount of time. The wine is kept cool throughout fermentation which helps preserve the fresh fruit and aromatic components of this variety. We used temperature control

during fermentation to keep the process moving slowly; it was kept at 10 degrees for nearly a month. Once that slow, cool primary alcoholic fermentation was complete, the finished wine spent the duration of its maturation in stainless steel, forgoing both oak aging and malolactic fermentation.

TASTING NOTES

This is a dry, light-to-medium bodied white wine with a pale lemon color in the glass. The nose is fresh and bright with hints of pear, citrus and green fruit. On the palate the wine is crisp and dry with good acidity and mineral notes.

The 2016 vintage of this wine was intended to showcase the lighter, crisper side of Arneis. It displays the varietal characteristic pear but with some more flinty and kiwi characteristics. This is a wonderfully versatile food wine, with great firm texture and a lovely, long finish.

