



ARNEIS 2015, CONTRABAND SERIES

VARIETIES: ARNEIS, 100%,
PRODUCTION: 343 CASES
ALC/VOL: 13.3%
OTHER: PH 3.54, TA: 4.2 G/L, RS: 4.1G/L

VINEYARD

Arneis is a white grape of Italian origin. It comes from the Piedmont region of Italy and the name in the regional dialect literally translates to “little rascal” (we love that so much!). This is our third vintage from these vines. As with all of our vines, we keep our cropping levels low to ensure high quality fruit and strong, healthy vines.

These vines grow in our Moon Curser Vineyard, right across the highway from the home vineyard on the Osoyoos East Bench. 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.

2015 was an excellent growing season with an early hot start and consistent, dry and sunny weather throughout the whole summer. Our 2015 Arneis was picked on September 26, 2015.

WINEMAKING

In spite of developments through the later part of the summer in our local forests that resulted in heavy valley smoke, 2015 was a fantastic vintage. The season started earlier than usual and with above average temperatures that resulted in accelerated growth and the need to closely monitor the grape maturation process, especially close to harvest.

Our winemaking strategy was, as always, to showcase what mother nature created in the vineyard and deliver a reflection of the 2015 growing season in a bottle by minimal intervention in the cellar.

To that end, we fermented our arneis in the variable capacity 5000L stainless steel tanks. The fermentation was kept cool throughout which helped preserve the fresh fruity characteristics of this varietal and its fragile aromatic components.

TASTING NOTES

This is a dry, light-to-medium bodied white wine with a pale lemon color in the glass. The nose is fresh yet opulent and shows hints of pear, citrus and green fruit flavors with notes of honey, almonds and white flowers.

On the palate the wine is slightly off-dry with good acidity and a little creaminess. The flavor profile is similar to that of the nose; fresh yet complex with dominant notes of ripe pear and white flowers. The 2015 version of this wine, because of the unusually high temperatures and gorgeous sunshine, exhibits more of a tropical and lush flavor profile as compared to the more flinty characteristics of the previous two vintages. This is a wonderfully versatile food wine, with great firm yet rich texture and a lovely, long finish.

