



## CARMENERE 2012

VARIETIES: 100% CARMENERE  
 PRODUCTION: 192 CASES  
 ALC./VOL.: 13.3%  
 OTHER: PH 3.91, TA: 5.1 G/L, RS: 1.4G/L

### VINEYARD

The fruit for our Carmeneré is grown in our home vineyard located at the winery, as well as the Stubbs vineyard. Both are located on Osoyoos East Bench. The vines are now nine years old, and the vineyards are a Class 1 site with excellent southwest aspect and slope. The soil is loamy sand with a silica and granite composition.

We harvested the fruit for this wine at 23 Brix on the 25<sup>th</sup> of October. Our 1.2 acres of Carmeneré vines yielded 4.37 tons of fruit.

### WINEMAKING

The 2012 Carmeneré was fermented in our 5000L stainless steel fermenters, with thrice daily pumpovers for maximum extraction of colour, tannin and flavour components.

Once fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent malolactic fermentation in tank, upon the completion of which it was transferred to barrel to complete its maturation. The barrels we used were all 225 liter French oak barriques; 1/3 of which were new

### TASTING NOTES

This is only our second single bottling of Carmeneré—a testament to the high caliber of the 2012 growing season. The nose on this plush wine captivates with generous notes of strawberry, dark field berries and pepper. The palate follows, with soft tannins and well balanced acidity, all leading to a long, lingering finish.

This is a complex wine that drinks well now, and will continue to evolve in bottle over the next two to five years.

