



CARMENERE 2013

VARIETIES: 100% CARMENERE
 PRODUCTION: 315 CASES
 ALC./VOL.: 13.5%
 OTHER: PH 3.73, TA: 5.6 G/L, RS: 1.5G/L

VINEYARD

The fruit for our Carmeneré is grown in our vineyard located at the winery, as well as in our Stubbs vineyard, both of which are located on the Osoyoos East Bench. The vines are now nine years old, and the vineyards are Class 1 sites 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 after an absolutely stellar growing season.

WINEMAKING

The 2013 Carmeneré was fermented at low temperatures in our 5000L stainless steel fermenters.

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

TASTING NOTES

This third single bottling of Carmeneré for the winery resulted in a dry, medium bodied red wine displays a nose full of ripe dark fruit and black pepper.

The palate follows the nose with added notes of black currant, ripe strawberries and spice with balanced acidity and soft tannin structure along with a distinctly juicy impression. This plush wine has a long, silky finish.

This is a complex wine that drinks well now, but would evolve nicely in the bottle over the next year.

