



## CONTRABAND SERIES ARNEIS 2014

VARIETIES: ARNEIS, 100%,  
PRODUCTION: 318 CASES  
ALC. /VOL.: 13.7%  
OTHER: PH 3.22, TA: 5.3 G/L, RS: 0.50G/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 second vintage from our young Arneis vines. They are just four years old and to ensure high quality fruit with a good concentration of flavor, we were very diligent with limiting our cropping levels.

The fruit for the 2014 Arneis came entirely from our East Bench Moon Curser vineyard, directly east of the winery. The vineyard is an Osoyoos East Bench Class 1 site with excellent southwest aspect and slope and the soil type is loamy-sand with silica and granite composition. It is perhaps our best vineyard.

After a lovely growing season, we harvested the grapes at 23.8 Brix.

### WINEMAKING

2014 was a banner growing season. We selected a winemaking strategy to showcase the ripe fruit characteristics of this varietal.

The Arneis was fermented in stainless steel tanks at a maintained temperature of 13 degrees Celsius throughout.

The Arneis sees no oak maturation and no lees stirring is done. The wine is racked twice to preserve the fresh, light character of this variety.

### TASTING NOTES

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

On the palate the wine is 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. This is a wonderfully versatile food wine, with great firm yet rich texture and a lovely, long finish.

