



VARIETALS

Gewürztraminer 100%,
'This Is It' Vineyard, Naramata

TECHNICAL INFO

pH 3.6
Total Acidity 5.0 g/L
Residual Sugar 10.0 g/L
Alcohol 13.1%
Product +132022 (keg +159155)
Production 200 cases, 20 kegs

THE WINE

2018 was an especially bountiful year for Gewürztraminer, so we decided to take advantage of that and do a little experimenting with skin-contact. Gewürztraminer - which actually has a pinkish, sometimes even red skin colour - is rarely left on its skins because they are so high in phenolics that it can easily make the wine bitter. We decided to give it a try anyway, vigilantly tasting the juice each day and found it kept getting better and better. We were so thrilled with the results from this first experiment (using fruit from the Con Vida Vineyard) that we replicated the process again with grapes from our 'This Is It' Vineyard.

2018 VINTAGE

2018 was a far more "normal" growing season for the Okanagan Valley after the string of early, hot vintages since 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. April was warm with bud break occurring in the last days and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. Early June was wet but followed by some heat which produced a full vineyard canopy by mid-month, keeping our vineyard crew running to keep up with canopy growth, suckering and shoot positioning - all of which happened at the same time. Early July was a bit wet but alarming heat followed from mid-month on; we left all shoots to create a heavier crop and minimize the potential for early sugar ripeness (we have had success with this technique in past hot, early vintages). Once the fruit set, we left more than usual to ripen. Intense lightning storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer, as the thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. Our first pick was on Sept 2nd for our bubbles and Un-oaked Chardonnay. The cool, wet weather proceeded right through September and early October, slowing ripeness right down. As a result, we had great hang-time for phenolic development and the rest of our varieties came into the winery mid-October, with all of our tonnage completely picked by October 22nd and vinified by mid-November. We saw low pH and lower brix than previous vintages, suggesting 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality and fantastic natural balance.

VINIFICATION

This Gewürztraminer came from a very high bench part of the "This is It" Vineyard in Naramata. Although a late-harvest pick, the fruit retained wonderful acidity (which is unusual for Gewürz). The grapes were de-stemmed, crushed and soaked 7 days skins-to-juice in 500 L open-top fermenters before ambient fermentation began. The juice fermented a further 2 days on skins in our 16° C cellar. It was pressed off at 18 Brix and the must was moved to a stainless steel tank to finish its ferment (which lasted a total of 3 weeks). The wine was left to quietly settle all winter and let any suspended solids fall to the bottom. It was then racked three times over the course of 8 months. The wine is unfinned, unfiltered and was bottled by hand in June 2019.

TASTING NOTE

Inviting aromas of rose petal, turkish delight and quince give way to delightful white tea, ginger, fennel candy and heritage apple flavours. The palate has a savoury and somewhat botanical dimension, with citrusy and pine-y undertones reminiscent of fresh Pacific Northwest hops. The wine has a cooked quince colour that is utterly dazzling held against a sunny backdrop.