

ORIGINAL VINES 2020 GEWÜRZTRAMINER

GOLDEN MILE BENCH

BC's first official sub-region is located on the western slope of the valley south of Oliver and across from the Black Sage Bench. The Golden Mile Bench's southerly aspect provides a warm climate, but its location on the west side of the valley gives it morning, rather than afternoon sunshine, making it a cooler region than its eastern neighbor.

Average 1,484 growing degree days.

SOUTH ROCK VINEYARD

This vineyard is the most southerly on the Golden Mile Bench, located between Oliver and Osoyoos. The Gewürztraminer farmed there is some of the oldest in Canada with plantings going back to the 70's. The soils are well-drained fluvial fans of gravelly loamy sand riddled with rocks from the eroding mountains to the west.

Harvested on September 17th and 21st at an average of 21 Brix.

WINEMAKING

The first pick on September 17th was cold soaked to retain fruit character and give color pigment without extracting too much tannin. The second pick on the 21st was de-stemmed, but not crushed. The two lots were blended together in stainless steel as whole berries until the indigenous yeast kicked off ferment. A daily regime of twice daily pump overs took place for 5 days. The wine was then chilled to 14 C and re-inoculated with a cultivated yeast designed to accent phenolics and finish the fermentation to near dryness after 11 days.

NOTES

The resulting wine is fresh and vibrant with a great balance of acid, sugar, and light tannin. Intense aromas of orange peel, grapefruit, allspice, and jasmine fill the glass. A very interesting pairing for spice driven cuisine or rich white meat dishes such as choucroute.

NUMBERS

5.7g/L T.A. - 12.9g/L R/S 3.54 pH- 12.2% Alc.

