



DISCOVERY SERIES

Tempranillo

VQA Okanagan Valley

2015

HARVEST

The onset of bud break was a few weeks ahead of the "regular season", and was complemented with hot summer days and cool nights. The latter part of the summer and early fall cooled off to allow the grapes to reach their full flavour maturity. The white and red wines both benefited from the cooler temperatures at the end of summer to allow for slightly longer hang time which helped flavour development catch up to sugar accumulation. The white wine grapes developed intense fruit flavors while still holding onto some bright acidity. The red wine grapes experienced an amazing season, the extra hang time allowed the red wines to develop more complex flavour and tannin profiles.

WINEMAKING

The grapes came into the winery in beautiful condition as the Okanagan climate is ideal for Tempranillo, with long, hot summer days and cool nights. They were crushed, destemmed and placed into a stainless steel tank to ferment for 12 days. During this time the wine was pumped over twice daily. The wine was then pressed off the skins and underwent full malolactic fermentation, after which the finished wine was aged in both French and American oak barrels for 14 months.

WINEMAKER'S NOTES

Succulent aromas of dark plums, lots of vanilla, and a hint of herbs with some sweet cigar tobacco. The palate has flavours of vanilla, dark red fruits, mocha, and an undertone of earthiness. The tannins are firm yet approachable and the finish is long with lingering flavours of vanilla.

FOOD PAIRINGS

Try this boldly flavoured wine with various meat dishes, including Roasted lamb, Braised beef, or Peppercorn steak.



PRODUCT INFORMATION

Size	750 mL
Winemaker	DEREK KONTKANEN
Product Num-	775148

TECHNICAL ANALYSIS

Alcohol/Vol	14.5 %
pH	4.0
Residual Sugar	5.1 g/l
Total Acidity	5.7 g/l
Oak Aging	14 months