

wine specs

Vintage: 2018

Appellation: Okanagan Valley

Harvest Date: October 2, 2018

Acid: 6.8 g/L

pH: 3.8

Aging: 21 months in French

oak barrels, 42% new,

58% older

Fermentation: In stainless steel

tanks and French oak

barrels.

Residual Sugar: 1.5 g/L

Alcohol %: 14.9

portfolio 2018

wine profile

Just like a finely balance stock portfolio, putting together a blended wine takes finesse and judgement so that the experience of the whole will be greater than the sum of the individual parts. Our Portfolio is a wine that marries the art and science of winemaking with a blend of Bordeaux varietals. For the past decade, Portfolio has routinely won top accolades from wine competitions and wine critics alike: a proven chart-topper.

Dark fruit, herbaceous notes, and baking spice meet your nose first. On the palate this wine has some sweet tobacco, dark cherry, a touch of cocoa powder, and a commanding finish. This full-bodied blend has big tannins and a long finish with lots of aging potential. This wine could cellar for a decade.

winemaking notes

The 2018 vintage combines the five classic varietals: 45% Merlot, 34% Cabernet Sauvignon, 15% Cabernet Franc, 3% Malbec, and 3% Petit Verdot to create a multilayered, complex wine.

Using double sorting tables to sort grapes first by cluster and then by berry allows us to put meticulous attention on using only the best grapes in our wines. The whole berry fermentation takes place in stainless steel tanks as well as in oak. Portfolio sees 21 months in French oak barrels with 42% new French oak and 58% second fill French oak.

vintage notes

2018 was a long, moderate vintage. The winter was mild and spring cool resulting in a late bud break, followed by healthy flowering. The summer was hot and dry allowing for optimal fruit development. In August, the temperature dropped and the smoke from local wildfires blocked sunlight and delayed véraison but luckily did not have an impact flavour. September was cooler, which extended growing season and allowed for a steady pace of harvesting. Harvest commenced on Sept. 19 with Pinot Gris from OK Falls. Fall continued to be warm, until November. Expect nice flavour complexity, and balanced acidity and freshness.

vineyards

Sourced from 3 sites on the Naramata Bench and from the Perfect Hedge Vineyard in Osoyoos.