

Tasting Notes

2008 Alibi

Bud Break:	April 30, 2008
Veraison:	August 3, 2008
Oak Regime:	Semillon barrel fermented in Puncheons
Harvest Dates:	n/a
Bottling Dates:	April 11, 2009
Final Blend:	<ul style="list-style-type: none">• Sauvignon Blanc 75%• Semillon 25%
Alcohol:	14%

Winemaker's Notes

The 2008 Alibi blend is bright with fragrant lime, lemon and grapefruit notes backed by tropical fruit aromas. These notes follow through on the palate with citrus, pineapple and minerality. Well balanced with great structure it has a full mouth feel and a long smooth finish. It is a very food friendly wine and also works well on its own.

GRAHAM PIERCE, WINEMAKER

2008 Vineyard Notes

Spring 2008 in the South Okanagan was cold and bud break came late. However a warm and sunny June and July put the vineyard back on track. Throughout the summer the vines enjoyed plenty of sunshine with very few heat spikes, which encourage continued growth. August was slightly cooler than normal followed by a beautiful September that brought lots of sun, minimal rain and cool nights helping capture the acidity and intensifying the flavorful grapes. This was followed by perfect harvesting weather in October.”

STEVE CARBERRY, WINEGROWER

