

Tasting Notes

2011 Alibi

Bud Break:	May 4, 2011
Veraison:	August 18, 2011
Oak Regime:	Semillon barrel fermented in Puncheons
Harvest Dates:	September 28 - 29, 2011
Bottling Dates:	March 8 - 9, 2012
Final Blend:	<ul style="list-style-type: none">• Sauvignon Blanc 75%• Semillon 25%
Alcohol:	12.5%

Winemaker's Notes

A refreshing fruit driven blend with fragrant aromas of Meyer lemon, lime and melon enhanced by herbaceous grassy notes. Citrus notes follow through on the palate accented by tropical flavours of kiwi and passion fruit along with white peach and honey. Beautifully complex with a rich and silky mouth feel, fresh acidity and lingering finish. A perfect accompaniment to citrus marinades and fresh seafood.

GRAHAM PIERCE, WINEMAKER

2011 Vineyard Notes

A mild winter and extended spring in 2011 provided optimal conditions for accelerated growth and an abundant crop. A generous primary growth allowed us to choose the most desirable clusters and reduce the crop load sooner. An early crop reduction and precise viticulture practices showed desirable ripening through the season. Hot, dry weather at the end of August and through September produced excellent flavour development and complexity."

STEVE CARBERRY, WINEGROWER

