

# Tasting Notes

## 2013 Alibi

Bud Break: April 15, 2013  
Veraison: August 1, 2013  
Oak Regime: Semillon barrel fermented in Puncheons  
Harvest Dates: September 12 & 18, 2013  
Bottling Dates: March 24, 2014  
Final Blend:

- Sauvignon Blanc 75%
- Semillon 25%

Alcohol: 13.4%

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## Winemaker's Notes

The nose on the 2013 Alibi is bright and lifted with grapefruit, pear and pineapple notes following through with a juicy tropical fruit palate. This wine has great structure, with crisp acidity and rich mouth feel and that gives way to a long, lingering finish. It is very food friendly and would be delicious with salads, or an array of seafood.

GRAHAM PIERCE, WINEMAKER

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## 2013 Vineyard Notes

The 2013 growing year proved to be exceptional. Starting off early, the season remained about 2 weeks ahead of most previous years all summer. With an abundance of sunshine and moderate temperatures the season was ideal throughout veraison and all the way to harvest which gave us an excellent, lengthy ripening period. An almost perfect vintage, this one will be 'a vintage to remember'.

STEVE CARBERRY, WINEGROWER

