

Tasting Notes

2016 Carmenere

Current Vintage:	2016
First Vintage:	2009
Bud Break:	April 11, 2016
Veraison:	June 30, 2016
Oak Regime:	90% French, 10% American
Barrel Age:	1/3 New Oak
Primary Coopers:	Alain Fouquet, Leroi
Harvest Date:	October 18, 2016 avg.
Bottling Date:	June 10, 2017
Final Blend:	100% Carmenere
Alcohol:	12.1%

Winemaker's Notes

A first sniff reveals aromas of capsicum, white pepper, anise, and fennel seed, followed by bright red licorice on the nose. Fresh acid and cranberry on the palate make our rare Carmenere the perfect summer red. This medium-bodied wine is refreshing and easy to drink, paired well with an assortment of charcuterie.

GRAHAM PIERCE, WINEMAKER

2016 Vineyard Notes

Record warm temperatures through April, May and most of June led to a great beginning to the 2016 vintage. With the early bud break and excellent growth off the start, the cooler weather in July helped to prolong the ripening, adding desirable complexity to the flavour in the grapes. August saw temperatures back to their normal levels and near perfect ripening temperatures throughout the fall and into the harvest showed mature, well balanced fruit of outstanding intensity.

STEVE CARBERRY, WINEGROWER

