

# Tasting Notes

## 2008 Carmenere

Bud Break:	April 30, 2008
Veraison:	August 3, 2008
Oak Regime:	60% French, 40% American
Barrel Age:	1/3 new barrel, 1/3 one year old, 1/3 two year old
Primary Coopers:	Keystone, Radoux and Alain Fouquet
Harvest Dates:	October 30, 2008
Bottling Dates:	September 1, 2009
Alcohol:	13%

### Winemaker's Notes

On the nose the 2008 Carmenere shows aromas of dark berries and cherries accented by cracked pepper and baking spice. The palate is smooth, with fine tannins showcasing notes of black cherry, cedar, chocolate and a hint of cigar. It is a balanced, elegant wine with deep complexity and a lengthy finish.

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

