

Tasting Notes

2011 Carmenere

Bud Break:	May 4, 2011
Veraison:	August 18, 2011
Oak Regime:	60% French, 40% American
Barrel Age:	1/3 new barrel, 1/3 one year old, 1/3 two year old
Primary Coopers:	Saint Martin, Radoux and Alain Fouquet
Harvest Dates:	November 1, 2011
Bottling Dates:	September 17-19, 2012
Alcohol:	12.2%

Winemaker's Notes

The complex nose is filled with alluring wild blueberry, cool forest floor, and white pepper. It is packed with wild berry, savory, meaty notes along with sage, spice and white pepper. Velvety soft mouth feel and subtle tannins give way to a bright cleansing finish. Enjoy with charcuterie.

GRAHAM PIERCE, WINEMAKER

2011 Vineyard Notes

A mild winter and extended spring in 2011 provided optimal conditions for accelerated growth and an abundant crop. Generous primary growth allowed us to choose the most desirable clusters and reduce the crop load sooner. 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

