

Tasting Notes

2014 Nota Bene

Bud Break:	April 14, 2014
Veraison:	July 30th, 2014
Oak Regime:	80% French, 20% American
Barrel Age:	1/3 new, 1/3 one year, and 1/3 two year old
Primary Coopers:	Radoux, Le Roi, Alain Fouquet, and Saury
Harvest Dates:	October 15th, 2014
Bottling Dates:	March 15th, 2016
Final Blend:	52% Cabernet Sauvignon 33% Merlot 15% Cabernet Franc
Alcohol:	14.9%

Winemaker's Notes

"The 2014 season has proven to be yet another outstanding vintage in the South Okanagan. This new release of Nota Bene shows its tantalizing signature of raspberries, plum, and fruit leather complimented by dusty, mushroom and earthy components. Rich, velvety smooth tannins coat the palate resulting in a well-balanced, elegant and delicate lingering finish of raspberries & spice. Medium-full bodied with well integrated tannins and a lengthy weight that would pair most perfectly with fresh rack of lamb, elk and ratatouille. Start drinking near the end of 2016 or cellar up to 12 years to reveal more clove spice, leather and pipe tobacco aromas."

GRAHAM PIERCE, WINEMAKER

2014 Vineyard Notes

The 2014 vintage started off with a warm early spring which showed steady growth in the vines. This, followed with minimum rain, allowed us to effectively control the vigor and crop load of the vines. Throughout mid-summer desired temperatures and dry days extended right into the fall and harvest period. This has been a fantastic year for weather and this reflects in the balanced ripeness and high quality that was achieved.

STEVE CARBERRY, WINEGROWER

