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DISCOVERY SERIES

Tempranillo

VQA OKANAGAN VALLEY

2011

HARVEST

The 2011 vintage had a cool, rainy start offering good soil moisture and effectively shortened the harvest window down to only eight weeks. This created a very compressed and busy vintage ending in early November. Fortunately a very warm, sunny August and September allowed the vines to provide adequate maturity. Early shoot and bunch thinning and leaf removal were key to achieving ripeness in this cooler than normal year. Obtaining fruit ripeness without too much sugar has offered us balanced wines with good colour and structure without excessive alcohol. Wines from the 2011 vintage reflect good fruit and wine purity allowing for true varietal character.

WINEMAKING

The grapes for the 2011 Discovery Series Tempranillo were harvested on Oct 27th 2011 from the Dark Horse Vineyard in the heart of the Okanagan Valley. Upon arrival, the grapes were gently destemmed and crushed before the juice was pumped, along with the pomace into the red fermentor, where it was fermented to dryness at a maximum temperature of 25°C for 21 days. The wine underwent a full malolactic fermentation, after which the finished wine was aged in both French and American oak barrels for 12 months.

WINEMAKER'S NOTES

Intense red berry fruit aromas on the nose are complemented wonderfully by rich cherry and dark fruit flavours, with well integrated spicy oak notes and a long lingering finish.

FOOD PAIRINGS

Try this boldly flavoured wine with various meat dishes, including Roasted lamb, braised beef, or peppercorn steak.



PRODUCT INFORMATION

Size	750 mL
Availability	Select LDB, Private Retail and On Premise locations
Winemaker	Sandor Mayer
Product #	775148

TECHNICAL ANALYSIS

Alcohol/Vol	13%
pH Level	3.75
Total Acidity	6 g/l
Residual Sugar	3 g/l
Oak Aging	12 Months

Please enjoy responsibly.