



AFRAID OF THE DARK 2013

VARIETIES: ROUSSANNE 44%, VIOGNIER 37%,
MARSANNE 19%
PRODUCTION: 540 CASES
ALC./VOL.: 14.1%
OTHER: PH 3.4, TA: 5.7 G/L, RS: 1.1G/L SYRAH 2012

VINEYARD

The fruit for the 2013 Afraid of the Dark grew in two of our Osoyoos East Bench Vineyards: Home and Stubbs Vineyards. Both of these vineyards are located on the Osoyoos East Bench and are class 1 sites with excellent southwest aspect and slope. The soil type is loamy-sand with silica and granite composition.

In the vineyard we thinned to achieve a conservative cropping level of 4 tons per acre. The Roussanne came in right on the mark at 4 tons, the Viognier came in at 3.6 tons per acre and the Marsanne was 3.9 tons per acre.

Picking commenced on the 23rd of September with the Marsanne and Roussanne. The Viognier came in a few days later on September 26th.

WINEMAKING

These Rhone varieties did very well in 2013 and we again chose a winemaking strategy to highlight the ripe fruit characteristics which has evolved into the signature style for this wine.

Each variety was fermented separately in stainless steel tanks at a maintained low temperature of 13 degrees Celsius.

None of the component wines for this blend see any oak aging or undergo any lees stirring. In order to keep the resulting wines fresh and

aromatic, each variety only sees two rackings. Once the final blend was established, the wine was blended two weeks before bottling on February 27th, 2014.

TASTING NOTES

The resulting wine is a dry, medium bodied white wine. The nose is bright and highly aromatic with notes of nectarine, candied ginger, apricots and white flowers.

On the palate the wine is dry and crisp, with great intensity of flavors similar to those of the nose. Mineral notes blend with the honey, ginger and fruit to give an elegant balance to the wine. This wine has a crisp finish with good length.

This wine is ready to drink now or can be cellared one to two years and preserve its fresh fruit character. Longer aging will result in the development of secondary aging characteristics like honey and beeswax.

