



TANNAT 2013

VARIETIES: 100% TANNAT
PRODUCTION: 121 CASES
ALC/VOL: 14.8%
OTHER: PH 3.67, TA: 6.9 G/L, RS: 2.7 G/L

VINEYARD

The Tannat grape is a robust and intense grape variety that originates in the Madiran region of France and has also migrated into the vineyards of Uruguay. Due to the intensity of flavor and the high levels of tannin, it has been traditionally used for blending. As a result of a little viticultural experimentation, we have discovered that the vine responds very well to the microclimate of the Osoyoos East Bench where our sandy soils mitigate the excessive tannins.

Our Tannat is planted at our Home Vineyard located at the winery on the Osoyoos East Bench. The Tannat vines reside in the vineyard's best block at the south end of the vineyard where the west facing slope is the steepest.

The 2013 vintage was a good follow up to 2012; an early start to the spring and a stellar summer made for an overall glorious growing season.

WINEMAKING

We didn't make many changes to our wine-making practises for the 2013 vintage. The grapes were hand harvested, destemmed and then pumped to stainless steel tanks for complete alcoholic fermentation. This took place in our 5000L stainless steel open topped fermentation tanks. We used pumpovers three times per day to manage the cap and ensure even maceration. After the alcoholic fermentation was complete, the wine was pressed and transferred back to stainless steel for a full malolactic fermentation.

When the wine finished malolactic fermentation, it was then racked off of the fine lees and moved into 225L French oak barrels for maturation. These barrels come from the Tonnellerie François Frères cooperage in Saint-Romain, France. We use about 30% new French oak barrels and 70% "neutral" barrels that have been previously used for one to three years. Bottling of this wine took place in March of 2015.

TASTING NOTES

Tannat can be a highly variable wine from vintage to vintage, but the 2012 to 2016 vintages were remarkably consistent. The 2013 vintage shows the characteristics Tannat is known for: age-worthiness, mouth filling and full-bodied character with a powerful yet approachable tannin structure and depth of flavour.

The nose of the 2013 Tannat shows dark fruit and notes of spice, ink and dried fruit. The palate follows the nose and shows a remarkably ripe tannic structure. It has a long and rich finish, with lingering notes of clove, dried fruits and baker's spices.

Tannat takes a while to mature. This wine was bottled in March of 2015 and is just now (early 2017) being released. Although this wine drinks well now, we expect it will continue to benefit from aging for up to ten years.