



## COLLECTOR SERIES

# 2018 ORCHARD BLOCK GEWÜRZTRAMINER

## WINE STYLE

The Orchard Block is made in the traditional Alsace style; aromatic, fuller in body and intensely flavoured. This Gewürztraminer comes from a single vineyard planted in 1989 and located on the corner of Boucherie Road and Mission Hill Road. This unique site was originally one of the family's peach and cherry orchards.

## TASTING & PAIRING

Wonderfully complex and slightly off-dry, the wine has fragrant aromas of lychee and rosewater with notes of peach and clove. On the palate, the wine is beautifully structured with great texture and mouthfeel and a spicy ginger finish. A versatile food wine, this wine is excellent with spicy Asian dishes, but also a wonderful pairing for your holiday turkey dinner.

## WINEMAKING

Staying true to the block's characteristics, the grapes were the first Gewürztraminer grapes to be picked at the Estate. The fruit was hand-harvested, whole cluster pressed and fermented cold (12 to 14°C) for 3 to 4 weeks. A small portion was barrel fermented to add texture and complexity.

## TECHNICAL NOTES

Alc. by volume: 13.0 %

Total acidity: 5.4 g/l

Residual sweetness: 5.9 g/l

Sweetness code: 0

SKU code: 875260

UPC code: 778856418064

Date bottled: February 2019

Case volume: 550

## CELLARING NOTES

Enjoy now.



## COLLECTOR SERIES

# 2017 ORCHARD BLOCK GEWÜRZTRAMINER

## WINE STYLE

The Orchard Block is made in the traditional Alsace style; aromatic, fuller in body and intensely flavoured. This Gewürztraminer comes from a single vineyard planted in 1989 and located on the corner of Boucherie Road and Mission Hill Road. This unique site was originally one of the family's peach and cherry orchards.

## TASTING & PAIRING

True to its varietal, this off dry wine has pronounced aromas of rosewater, lychee, white peach that are balanced with subtle notes of spicy spring herbs. On the palate, the wine is elegant and rich with a complex mouthfeel and long, fresh finish. Its elegant dry style makes our Orchard Block Gewürztraminer a versatile food wine. Try pairing with Asian cuisine, including chicken Satay and roasted or grilled meats with fruit sauces or chutneys. This would also be a lovely pairing for your holiday turkey dinners.

## WINEMAKING

Staying true to the block's characteristics, the grapes were the first Gewürztraminer grapes to be picked. The fruit was hand-harvested, whole cluster pressed and fermented cold at 12 to 14°C for 3 to 4 weeks. During fermentation, these single block grapes stood out for their vibrant acidity and freshness.



## TECHNICAL NOTES

Alc. by volume: 13.0 %

Total acidity: 5.4 g/l

Residual sweetness: 9.1 g/l

Sweetness code: 0

SKU code: 875260

UPC code: 778856417067

Date bottled: February 2018

Case volume: 550

## CELLARING NOTES

Enjoy now.



## COLLECTOR SERIES

# 2016 ORCHARD BLOCK GEWÜRZTRAMINER

## WINE STYLE

Aromatic, graceful, intensely flavoured and beautiful with food, our Orchard Block Gewürztraminer is a limited release made from single vineyard fruit. First planted in 1989, this site was once home to the family's peach and cherry orchards.

## TASTING & PAIRING

Alluring floral and rose petal aromas mingle with ripe white peach, lychee and mango notes on the palate, enticing you to a long finish. Its elegant dry style makes our Orchard Block Gewürztraminer a versatile food wine. Try pairing with Asian cuisine, including chicken Satay, Indian curries and roasted or grilled meats with fruit sauces or chutneys. For cheeses, we suggest smoked Gouda and Munster.

## WINEMAKING

With the Okanagan's warm and steady summer, the 2016 growing season saw a healthy crop of fruit. Staying true to the block's characteristics, the grapes were the first Gewürztraminer grapes to be picked. The fruit was hand-harvested, whole bunch pressed and fermented cold at 12 to 14°C for 3 to 4 weeks. During fermentation, these single block grapes stood out for its vibrant acidity and freshness.



## TECHNICAL NOTES

Alc. by volume: 12.5 %

Total acidity: 5.5 g/l

Residual sweetness: 3.49 g/l

Sweetness code: 0

SKU code: 875260

UPC code: 778856416060

Date bottled: February 2017

Case volume: 480

## CELLARING NOTES

Enjoy now.



## COLLECTOR SERIES

# 2015 ORCHARD BLOCK GEWÜRZTRAMINER

## WINE STYLE

The Orchard Block is made in the traditional Alsace style; aromatic, fuller in body and intensely flavoured. This Gewürztraminer comes from a single vineyard planted in 1989 and located on the corner of Boucherie Road and Mission Hill Road. This unique site was originally one of the family's peach and cherry orchards.

## TASTING & PAIRING

True to its varietal, this off dry wine has pronounced aromas of rose petal, orange blossom, peaches and exotic spice which fill the glass. This beautifully elegant Gewürztraminer is vibrant and complex with layers of ripe intense peach, nectarine and fresh ginger spice. Our Winemaker's favourite pairing with this wine is a potato saffron soup with smoked white fish.

## WINEMAKING

The fruit was hand harvested, whole bunch pressed and fermented cold at 12 to 14°C for 3 to 4 weeks. It was then racked into a fresh tank where it remained until bottling. This is a Gewürztraminer for the purist; it is 100% single site sourced and minimal winemaking was implemented. To our delight, nuances of the orchard fruits from the original site are prominent.



## TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	5.7 g/l
Residual sweetness:	8.6 g/l
Sweetness code:	1
SKU code:	875260
UPC code:	778856415063
Date bottled:	February 2016
Case volume:	550



## COLLECTOR SERIES

# 2014 ORCHARD BLOCK GEWÜRZTRAMINER



## WINE STYLE

Our Orchard Block Gewürztraminer was initially released in recognition of our 25th anniversary and this block's planting in 1989. This unique site was originally our family's peach and cherry orchards and an area all of us worked on throughout the summer months. Made in the traditional Alsace style, this wine is worthy of cellaring and can be enjoyed up to 20 years.

## TASTING & PAIRING

The body of the wine is lengthy and surprisingly dry, and therefore we recommend pairing this with a fresh peach and prosciutto salad or ceviche made with papaya juice.

## WINEMAKING

The grapes from this wine hail from a block of vineyard planted in 1989 on a site previously hosted by a peach and cherry orchard. The fruit was harvested, whole bunch pressed and fermented cold at 12 to 14°C for 3 to 4 weeks. It was then racked into a fresh tank where it remained until bottling. This is a Gewürztraminer for the purist; it is 100% single site sourced and minimal winemaking was implemented. To our delight, nuances of the orchard fruits from the original site are prominent.

## TECHNICAL NOTES

Alc. by volume:	12.5 %
Total acidity:	6.7 g/l
Residual sweetness:	12.1 g/l
Sweetness code:	1
SKU code:	875260
UPC code:	778856414066
Date bottled:	June 2014
Case volume:	560



## COLLECTOR SERIES

# 2013 ORCHARD BLOCK GEWÜRZTRAMINER

## WINE STYLE

Our 2013 "Orchard Block" Gewürztraminer has been release in recognition of our 25th anniversary and this block's planning in 1989. This unique site was originally our family's peach and cherry orchards and an area all of us would work in throughout the summer months. Made in the traditional Alsace style, this wine is worth of cellaring and can be enjoyed up to 20 years.

## TASTING & PAIRING

Lychee, jasmine and honey nectar practically jump from the glass finishing off with a flint/stony note. In the palate, white ripe peach is complemented by hints of sandalwood and a white grapefruit finish. The body of the wine is lengthy and surprisingly dry, and therefore we recommend pairing this with a fresh peach and prosciutto salad or ceviche made with papaya juice. Then again, this is a delicate and elegant wine that is incredible all on its own.

## WINEMAKING

The grapes from this wine hail from a block of vineyards planted in 1989 on a site previously hosted by a peach and cherry orchard. The fruit was harvested, whole bunch pressed and fermented cold at 12 to 14°C for 3 to 4 weeks. It was then racked into a fresh tank where it remained until bottling. This is a Gewürztraminer for the purist; it is 100% single site sourced and minimal winemaking was implemented. To our delight, nuances of the orchard fruits from the original site are prominent.



## TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	6.7 g/l
Residual sweetness:	12.1 g/l
Sweetness code:	1
SKU code:	875260
UPC code:	778856413069
Date bottled:	June 2014
Case volume:	560