



Varietals

Gewurztraminer 36% - Blind Bat Vineyard, Naramata Bench
Arta Vineyard, Naramata Bench
Cellarsbend Vineyard, Naramata Bench
Kerner 17% - Potts Family Vineyard, Winfield
Pinot Blanc 16% - Morgan Vineyard, Summerland
Pinot Auxerrois 13% - Pipars Family Vineyard, Naramata Bench
Pinot Gris 12% - Dhaliwal Vineyard, Oliver
Oraniensteiner 6% - Zeller Family Vineyard, Naramata Bench

Technical Info

Ph: 3.2
Total Acidity: 7.8 g/L
Residual Sugar: 10 g/L
Alcohol: 12.5 %
Product Code: +138263
Production: 3118 cases, 360 magnums, 17 double magnums

The Wine

We make **A Noble Blend** in the spirit of *Edelzwicker* or *Gentil*, the traditional Germanic-varietal blend of the Alsace region of France. The literal translation of *Edelzwicker* is "a noble blend" Noble, also happens to be Heidi's family name. Our original intent in choosing to produce this proprietary blend was our knowledge that many of the oldest plantings in this valley were Germanic varietals which have proven to be extremely successful in this climate. Much of the 2008 A Noble Blend originates from older plantings and these mature vines tend to be naturally lower in yield and produce more complex and intensely flavoured grapes. Blending allows us to utilize the different characteristics of each variety (or of the same variety from different sites) in order to help us achieve natural balance as well as adding greater complexity to the wine. The 2008 Noble Blend is a blend of Gewürztraminer, fresh Kerner, Pinot Blanc, Pinot Auxerrois, Pinot Gris and Oraniensteiner, a Riesling/Sylvaner cross.

2008 Vintage

The 2008 vintage was a delicate vintage that favoured our style of winemaking: moderate alcohols, good natural acidity and excellent phenolic ripeness from longer hang-times. Spring was uncharacteristically cool and included an April 29th snowstorm with a -4 Celsius temperature that retarded bud-break by about 2 weeks. May maintained average temperatures and normal growth. June saw average but not excessive rainfall. Flowering and fruit set maintained this late tendency which required early green thinning in anticipation that the vines would not be able to catch up in the fall. July and August were warm and lovely, without long stretches of excessive heat so the vines did not experience heat stress and shutdown. September 2008 was as perfect a month as we could have hoped for with warm weather and absolutely no rain allowing the vines to play significant catch-up. October continued this trend, despite some early frost, and as a result we were able to hang the grapes a little longer than normal to gain full phenolic ripeness without worrying about excessive sugars and alcohol. Harvest began slowly starting on September 26th and finished with a bang, with about half our 138 ton harvest coming in between October 23 and our final date of October 28th. The crop was about average in size, something of a surprise after a cold 2007 winter and the spring frost and snow, but in line with the 20% smaller than average 2007 crop. Quality was high overall but full ripeness was dependent on moderate crop loads and early green thinning.

Vinification

A sorting table was utilized before de-stemming in order to ensure that that only healthy grapes went into the wine. After de-stemming, both whole berries and whole clusters, went straight into the press in order preserve pure varietal character. Fermentations were long, slow and cool to preserve the freshness in the wine. Each of the varietal lots was vinified separately in stainless steel. Sulphur levels were carefully managed to preserve maximum bouquet, only added at the juice pan after pressing, after a second racking, post fermentation and topped up pre-bottling. Careful trials determined the final blend. A touch of residual sugar was maintained by stopping fermentations with our chilling system. The wine was protein and cold stabilized, then filtered. The filtration system used was cross-flow, a medium-free method that is the gentlest of any filter on the wine. We chose a stelvin closure because we feel it is the best method available to preserve the freshness that is key to this wine.

Tasting Note

This aromatic wine exhibits a fresh nose of pink grapefruit, white peaches and warm spices. Structurally it shows medium body and is well balanced with bracing acidity and moderate alcohol. The palate is dominated by tangerine, cloves and coriander with its characteristic spiciness carrying through to a clean, long finish. This wine is full of the traditional spicy aromas of Alsace and the regional stone fruit character of the Okanagan.