



CALLIOPE

WINES



2019 FIGURE 8 WHITE

BLEND 62% Gewürztraminer, 38% Viognier

TASTING NOTES

An exotic and aromatic nose of peach, nectarine, apricot and Asian pear along with floral jasmine and rose petal notes, grapefruit and lemon. Slightly off-dry on the palate with crisp acidity, a medium body and intense flavours of citrus zest, lime leaves, green apple, pear and cilantro with a long, fresh finish. Pair this with chicken rubbed with Turkish spices or Waldorf salad.

— Rhys Pender, Master of Wine

BOTTLING DATE March 2020

CELLARING 1-3 years

VINTAGE NOTES AND WINEMAKING

Spring arrived early in 2019, allowing for early and even bud break, flowering and fruit set. This was followed by a warm, yet more moderate summer. The summer heat was enough to produce nicely concentrated levels of ripeness in the grapes and the cool autumn provided conditions for acidity to be retained in the grapes, providing the wine with a lively freshness to balance the ripe fruit notes.

All of the grapes were harvested from early to mid-October of 2019 and processed separately. The clusters were hand sorted and dropped into a pneumatic press for a gentle extraction of the juice which was then drained by gravity flow into tanks where it was allowed to settle in preparation for fermentation. Both grape varieties were fermented individually in stainless steel tanks to preserve their respective fruit character. The wines were allowed to mellow on their own for three and a half months before being blended together, and given a further two months to allow for the flavours to integrate before bottling.

ANALYSIS Alcohol: 13% | PH: 3.4 | Titratable acidity: 4.7 g/L

SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

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