

CALLIOPE

WINES



2020 FIGURE 8 WHITE

BLEND 40 % Viognier, 37 % Gewürztraminer, 23% Sauvignon Blanc

TASTING NOTES

An intense aromatic blend showing the honeysuckle, jasmine and peach of the Viognier, trademark Gewürztraminer lychee and clove notes and the fresh cut grass, basil and lemon of Sauvignon Blanc. Off-dry, fruity and fresh with crisp acidity and intense flavours of pear, rose petal and apricot with some tangerine and lemon zest grip on the finish along with honey, cilantro and Turkish Delight. Pair with lemon and herb marinated chicken skewers or a Thai crab and pomelo salad.

— Rhys Pender, Master of Wine

BOTTLING DATE February 2021

CELLARING 1-3 years

VINTAGE NOTES AND WINEMAKING

The 2020 growing season was a rather average one characterized by certain weather events. Spring's arrival was delayed, followed by bouts of rain in late May and early June which led to slightly lower yields and resultingly high-quality grapes. August added ideal summer heat, ripening the grapes slowly which extended into September. Sunny, clear skies in the fall helped make up for the late start to the season and benefited flavour development in the grapes while cool nights helped retain acidity.

The grapes for our 2020 Figure 8 White were harvested by hand in September and October upon each variety reaching full maturity. They were processed separately and each aged for 4 months. A small amount of the Viognier portion (5 % of the final blend) spent a short time in barrel. The wine was blended with the intent of keeping the Gewürztraminer flavours and aromas at the forefront with structural support provided by the Viognier and freshness from the Sauvignon Blanc. The wine was later filtered, stabilized and bottled in February 2021.

ANALYSIS Alcohol: 13.5% | PH: 3.30 | Titratable acidity: 4.55 g/L

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