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WINES



2022 FIGURE 8 WHITE

BLEND 57% Sauvignon Blanc, 23% Gewürztraminer, 15% Riesling, 5% Viognier

TASTING NOTES

An intense and aromatic blend showing dried rose petals, grapefruit zest, pomelo, lemon verbena, passionfruit, cilantro and hints of peach on the bold nose. The palate is just off-dry, with crisp balancing acidity, a medium body and zippy flavours ranging from green apple to green beans, lime leaf, lemon, chalk, clove, pear and papaya with a long, fresh, mineral finish. Pair this with Thai green papaya salad, lime and garlic marinated prawns or Pad Thai.

— Rhys Pender, Master of Wine

BOTTLING DATE February 2023

CELLARING 1-3 years

VINTAGE NOTES AND WINEMAKING

The 2022 growing season will be remembered for its very late start and remarkable finish, which allowed for an abundance of quality grapes grown and fine wines produced. An uncharacteristically cool spring resulted in bud break occurring in early May. With delays in fruit development by as much as three weeks, careful vineyard management and cooperative conditions were needed to reach proper sugar levels and ideal natural acidity. The summer months were spectacular, offering the perfect amount of heat and sunshine to allow for our largest yield of grapes to date followed by an unbelievable fall heading into a condensed harvest that began in October.

The Okanagan and Similkameen valley-grown grapes for our fruit-forward 2022 Figure 8 White blend were harvested by hand from mid-to-late October as each variety had reached full maturity; optimal for producing an aromatic and fruity white wine. The juice was vinified and then aged for 2 months separately before being filtered, stabilized, blended, and bottled.

ANALYSIS Alcohol: 13.5% | PH: 3.14 | Titratable acidity: 6.5 g/L

SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

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