

A NOBLE BLEND 2022

Vineyards

Naramata Bench

- JoieFarm Vineyard*
- Paxon Family Vineyard
- Busterfish Vineyard
- Arawana Road Vineyard
- Sweet Escape Vineyard

Okanagan Valley

- Con Vida Vineyard, Skaha Bluffs*
- Secrest Mountain Vineyard, Oliver*
- Dhaliwal Family Vineyard, Oliver
- · Medium Pace Vineyard, Summerland
- Whitfield Vineyard, Summerland*

Production

The grapes were picked and sorted by hand, then destemmed, crushed, and gently pressed before a 48-hour settling period. The juice was then racked off heavy lees and transferred into stainless steel tanks. Fermentation temperatures were kept below 17 degrees Celsius and select yeasts were chosen for individual varieties to help showcase the aromatic profile of each.

Tasting Notes

Refreshing as a gentle spring breeze, the aroma is sprinkled with rose petal and reminiscent of a field of wildflowers after fresh rain. The palate combines heritage Okanagan orchard fruit (apple, pear) with more tropical, citrusy flavours. It opens juicy-sweet but finishes on a dry, lean, almost pithy lemon- or grapefruit-like finish. A versatile wine suited to food everywhere, anywhere, all at once even.

Vintage Variety Appellation Acid Residual Sugar Alcohol 2022
Gewürztraminer 50%, Riesling 27%, Pinot
Auxerrois 10%, Pinot Gris 8%, Pinot Blanc 5%
Okanagan Valley
7.05 g/L
6.27 g/L







12.8%