

Naramata Grown.  
*And raised.*

## SOIRÉE - NV



### WINEMAKING

Our port-style wine originated in 2011 with the fortification of a barrel of partially fermented Merlot and Syrah juice. Each vintage we add a barrel or two to the program, choosing the varietal we find most exciting that year. This "solera method" blend is now comprised of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah and Malbec from subsequent vintages. This translates to great fun for winemakers and warm velvet yumminess for the drinker.

Fortified with spirit distilled from Hillside wines by Maple Leaf distillers. The sweetness level is 8, or 82 g/L residual sugar.

### TASTING NOTES

Rich mocha, pipe tobacco and baked cherry aromas lead into a velvety palate of dark chocolate and stewed plum.

### TECHNICAL INFORMATION

BOTTLED DATE	June 30, 2022
VINEYARD SITE	Naramata Bench
GRAPE VARIETY	Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah
ELEVAGE	French oak barrel 8 months to 10 years
CASES PRODUCED	64
CELLARING	Enjoy now or cellar
ALCOHOL	18.5%