

Naramata Grown.
And raised.



SOIRÉE

NV PORT STYLE WINE

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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 Franc, Cabernet Sauvignon, Malbec and Syrah from subsequent vintages. This translates to great fun for the winemaker and warm velvet yumminess for the drinker. Fortified with spirit distilled from Hillside wines by Maple Leaf distillers. The sweetness level is 6.9, or 69 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. A perfect match for cheeses, chocolate, biscotti or dried fruits.

TECHNICAL INFORMATION

BOTTLED DATE	August 14, 2019
VINEYARD SITE	Naramata Bench
GRAPE VARIETY	34% Merlot, 31% Cabernet Franc, 22% Cabernet Sauvignon, 10% Malbec, 2% Syrah
FERMENTATION	
ELEVAGE	
CASES PRODUCED	69
CELLARING	Enjoy now or cellar
ALCOHOL	17.8%