

Clos du Soleil

Célestiale 2016

Technical Information

pH:	3.65
Titrateable Acidity:	6.2 g/L
Residual Sugar:	2.4 g/L
Alcohol by Volume:	13.9%
Harvest Dates:	October 12th – November 3rd, 2016
Bottling Date:	May 11th, 2018
Vineyard Sources:	Chopaka Ridge Vineyard (Cawston), Clos du Soleil Estate Vineyard (Keremeos), Middle Bench Vineyard (Keremeos), La Côte Vineyard (Keremeos)
Varieties:	56% Merlot, 29% Cabernet Sauvignon, 8% Malbec, 7% Cabernet Franc
Total Production:	1373 cases
SKU:	+235671 (750mL)

Tasting Notes

Célestiale is Clos du Soleil's Bordeaux blend that is soft and full of fruit with a classic and elegant structure. The taster is greeted with aromas of cedar and raspberry compote with darker notes of blackberries, pencil lead and rich earth. On the palate the wine is soft and layered, dominated by fresh ripe fruit flavours of raspberry, blackberry, and pomegranate, with more subtle notes of forest undergrowth, and refreshing acidity. This wine is soft, approachable, and totally food-friendly, yet retains all of the complexity and depth to truly engage the taster.

Winemaking Notes

Each variety and each vineyard block was harvested separately, when judged to be at optimal maturity. Most lots were gently destemmed and crushed, though select Merlot lots were fermented with 30% stems and whole berries. After a moderate cold soak the fruit was fermented, primarily in concrete tanks. Following pressing, the wines were aged in 100% French oak barrels for 15 months. Only those barrels displaying the ideal characteristics for our Célestiale blend were selected for this wine. Unfined, this wine was gently filtered prior to bottling under screw cap, allowing us to preserve all of this wine's freshness and approachability. All of the same skill, care and time-honoured artisanal winemaking techniques go into making this wine as Signature, the flagship wine of Clos du Soleil.



Michael Clark - Winemaker

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