Clos du Soleil

Saturn 2018

Technical Information

pH: 3.08 Titratable Acidity: 9.33 g/L 146 g/L Residual Sugar: Alcohol by Volume: 11.0% Harvest Date: December 4th, 2018 Bottling Date: May 17th, 2019 Vineyard Source: Valley, BC Varieties: 100% Sauvignon Blanc

Varieties: Total Production: SKU: 146 g/L 11.0% December 4th, 2018 May 17th, 2019 Whispered Secret Vineyard, Keremeos, Similkameen Valley, BC 100% Sauvignon Blanc 94 cases +593970 (375mL)

Tasting Notes

Saturn is our late-harvest wine that is made from 100% Sauvignon Blanc grapes specially selected and harvested in early December. A brilliant gold in the glass, the nose of this wine is pure enjoyment: a heady blend of fresh mandarin orange, candied citrus peel, and stewed yellow pears. On the palate the wine is lush and full with flavours of peach, pear and orange, with a bright acidity that lends this complex wine both length and structure. A delight now, this wine will only develop further complexity over the years.



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Winemaking Notes

The grapes for this wine were hand-harvested in the very early morning of December 3rd, 2018, when sugars, flavours and acids were concentrated within each berry in order to produce this luscious late harvest wine. Following harvest each berry was gently pressed in order to release its precious nectar. After settling, the juice was fermented very slowly for over 2 months, and then further aged on the lees until bottling. A pure expression of nature's bounty.

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