

Clos du Soleil

Estate Reserve

Red 2017

Technical Information

pH:	3.77
Titrateable Acidity:	6.63 g/L
Residual Sugar:	0.21 g/L
Alcohol by Volume:	14.7%
Harvest Dates:	Oct 5th (Merlot), Oct 11th (Cab Franc), Oct 28/29th (Cab Sauvignon, Petit Verdot, Malbec), 2017
Bottling Date:	June 14th, 2019
Vineyard Sources:	Clos du Soleil Estate Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	47% Merlot, 25% Cabernet Sauvignon, 23% Cabernet Franc, 3% Petit Verdot, 2% Malbec
Total Production:	95 cases
SKU:	+832089 (750mL)

Tasting Notes

Clos du Soleil's Estate Reserve wines form the pinnacle of our portfolio, and are designed to showcase the unique terroir of our Estate Vineyard on the Upper Bench of the Similkameen Valley. The 2017 vintage is nuanced and complex, with a classic structure. The nose immediately signals the uniqueness of this wine: aromas of stones, graphite, cigar box, spice and forest undergrowth, layered over ripe black berry fruit: blackberry and blackcurrant. On the palate the wine is full and complex, with soft but full tannins, and fresh acidity, all riding on waves of blackcurrant, raspberry and blackberry, on a spine of minerality – wet river stones and graphite, leading to a long, multi-faceted finish. This elegant wine provides loads of pleasure now, but with the structure and density to last for many years.

Winemaking Notes

The growing season was ideal: warm, but moderate, allowing for classical structure, particularly given the organic and biodynamic practices utilized in our Estate vineyard. Each variety was hand-harvested separately at peak maturity, then gently destemmed (select lots included a portion of whole clusters in the ferment), crushed, and gravity fed into concrete fermentation tanks. Following a moderate cold soak the wines were fermented using only native wild yeasts to reinforce terroir expression. Each variety was vinified separately, and then matured in 100% French oak barrels for 18 months. Following maturation the barrels were blended and left to integrate in tank for 1 month prior to bottling. The wine is entirely unfinned and unfiltered. As with all Clos du Soleil wines the focus was on minimal handling and minimal intervention, to best showcase the unique terroir.

Michael Clark - Winemaker

mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca.

