



# Clos du Soleil

## Fumé Blanc 2021



### Technical Information

pH:	3.26
Titrateable Acidity:	6.9 g/L
Residual Sugar:	1.07 g/L
Alcohol by Volume:	12.7%
Harvest Dates:	August 31st, September 6th, September 15th (Sauvignon Blanc), September 23rd (Sémillon), 2021
Bottling Date:	March 9th, 2022
Vineyard Sources:	Dhaliwal Bros Vineyard, Oliver, BC; Les Collines Vineyard [certified organic]; Whispered Secret Vineyard [certified organic], Keremeos, Similkameen Valley, BC
Varieties:	61% Sauvignon Blanc, 39% Sémillon
Total Production:	745 cases
SKU:	+874123 (750mL)

### Tasting Notes

Our Fumé Blanc is an aromatic, full-flavoured take on Sauvignon Blanc and Sémillon. A beautiful pale-gold in the glass, the nose of this wine immediately envelops the taster in ripe fruit aromas of grapefruit and ripe lemons, beautifully complemented by notes of sagebrush, lilac and lime leaf. On the palate the wine is an explosion of fruit: grapefruit, passionfruit, guava, and citrus, with floral notes, wisps of gunflint, and a subtle hint of oak. Crisp, juicy, refreshing: this is a wine that is easy to enjoy by itself, but pairs wonderfully with roast poultry, soft cheeses, and is a knock-out with all kinds of seafood.

### Winemaking Notes

The grapes for this wine were harvested by hand at peak maturity and then immediately pressed whole-cluster. The juice was lightly settled before fermentation and then fermented slowly at cool temperatures, in a combination of stainless steel tanks and French oak puncheons. The Sauvignon Blanc and Sémillon were vinified separately, and all of the wine lots were left to age on the lees, in both tank and barrel, for 4 months prior to final blending. Minimal, gentle handling of the wine in every stage of the production process was the key to preserving and showcasing the natural beauty of the fruit.

**Michael Clark – Winemaker**

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