

Capella 2022

TASTING

Our flagship white wine is a classic Bordeaux blend of Sauvignon Blanc and Sémillon.

A wine of grace and elegance: light gold in the glass, displaying intense aromas of grapefruit, beeswax, lime zest, and honeysuckle.

The palate displays an array of flavours: lemon and lime and ripe grapefruit, with notes of peach and apricot, all tied together with bright, citrus acidity. This wine is full and rich with a textural softness resulting from sur-lie ageing. A lovely minerality strings it all together, through to the very long saline-driven finish.

This is a seafood wine par-excellence, but roast chicken or herb-crusted pork would be excellent too. Enjoyable now, this is a wine which will develop an added sense of richness with age.

WINEMAKING

Each vineyard block was separately harvested, by hand, at peak maturity. The grapes were gently crushed & destemmed, cold-soaked on the skins for 3 hours, and then fermented entirely in barrel (French oak puncheons) with the majority undergoing only wild, spontaneous fermentation. Ten percent of the barrels were also allowed to undergo wild malolactic fermentation.

All lots were barrel aged for nine months, on the lees, with lees stirring. The final wine was created by blending together just the very best barrel lots, in order to create a wine of true complexity and elegance.

TECHNICAL

Harvest Dates: 30 Sept 2022 (Sauvignon Blanc), 13 & 18 Oct 2022 (Sauv Blanc), 19 Oct 2022 (Sémillon)

Bottling Date: 12 June 2023

Vineyards: Whispered Secret Vineyard, Keremeos BC (Sauv Blanc); Les Collines Vineyard, Keremeos BC (Sauv Blanc & Semillon)

Varieties: 71% Sauvignon Blanc, 29% Sémillon

Total Production: 998 cases

Alc: 13.1% **pH:** 3.2 **Titrateable Acidity:** 6.98 g/L **Residual Sugar:** 1.9 g/L **SKU:** +020958 (750mL)



Michael Clark - Winemaker

mclark@closdusoleil.ca

For sales information, please contact wine@closdusoleil.ca
2568 Upper Bench Road, Keremeos, BC | 250-499-2831 | closdusoleil.ca