

Fumé Blanc 2022

TASTING

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, 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

The grapes for this wine were harvested by hand at peak maturity. The berries were lightly crushed, soaked on the skins for 2 hours, and then pressed. 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.

TECHNICAL

Harvest Dates: 27 & 30 Sept 2022 (Sauvignon Blanc),
5 Oct 2022 (Sémillon)

Bottling Date: 8 March 2023

Vineyards: Dhaliwal Bros Vineyard, Oliver; Les Collines Vineyard [certified organic], Keremeos, Similkameen Valley; Whispered Secret Vineyard [certified organic], Keremeos, Similkameen Valley

Varieties: 69% Sauvignon Blanc, 31% Sémillon

Total Production: 1239 cases

Alc: 12.9% **pH:** 3.18 **Titrateable Acidity:** 6.84 g/L **Residual Sugar:** 1.8 g/L **SKU:** +5278 (750mL)



Clos du Soleil



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