Signature 2020

TASTING

Signature is our flagship blend of red Bordeaux varieties, produced by hand, and aged for 16 months in French oak barrels. The 2020 vintage was an ideal growing season in the Similkameen Valley characterized by hot, dry days, cool nights, and an elongated ripening season through the autumn period, and the results show in the glass. The taster is presented with a delicate nose of pencil shavings, raspberry compote, cedar and blackberry. The aromas are fresh and enticing. On the palate the wine is layered with beautifully integrated flavours of ripe berries, predominantly raspberry and blackberry, notes of cherry and fig, subtle winter-spices, all followed by a long mineral-flecked finish bringing to mind wet stones, graphite and forest undergrowth. This wine displays elegance and sophistication, with a delicacy which delights.

WINEMAKING

Our winemaking philosophy is to treat our grapes gently and with respect, in order to produce complex, age worthy wines that showcase the very best expression of the Similkameen Valley terroir. Each vineyard block was harvested separately, by hand, when judged to be at optimal maturity. The grapes were then gently destemmed, crushed, and fermented in concrete tanks following a moderate cold-soak. The wines were fermented using only native wild yeasts to reinforce terroir expression. After a gentle pressing the wines were aged for 16 months in 100% French oak barrels. Only the barrels showing the greatest complexity, depth and elegance were selected for our Signature blend. Simplicity and a light hand in the winery have allowed us to deliver a wine which speaks of the beauty of our land.

TECHNICAL

Harvest Dates:	14-29 October 2020
Bottling Date:	13 June 2022
Vineyards:	Clos du Soleil Estate Vineyard (Keremeos), Clos du Soleil La Côte Vineyard (Keremeos), Blind Creek Vineyard (Cawston), Similkameen Valley BC
Varieties:	Merlot 34%, Cab Sauvignon 33%, Cabernet Franc 21%, Malbec 9%, Petit Verdot 3%



los du Soleil

AWA

2023

Total Production: 743 cases

Alc: 14.1% **pH:** 3.70

Titratable Acidity: 6.49 g/L Residual Sugar: 0.18 g/L SKU: +474056 (750mL)



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