Signature 2019

TASTING

Signature is our flagship blend of red Bordeaux varieties, produced by hand, and aged for 16 months in French oak barrels.

The 2019 vintage is the product of a warm growing season followed by a cooler autumn ripening, leading to a very classically styled vintage of this iconic wine.

The taster is enveloped in heady aromas of fresh raspberries and blackberries, and herbal notes of sagebrush and mint, buoyed up by delicate floral notes of rose and violet. On the palate the wine is layered with flavours of black cherry, raspberry, cassis, mint and blackberry, with complex notes of graphite and iron. The structure is full, with polished but mouth-filling tannins and a long lingering finish. Enjoyable in its youth, the balance and structure of this wine will ensure its ability to age for many years.

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

Varieties:

Harvest Dates: 18 October – 1 November 2019

Bottling Date: 16 June 2021

Vineyards: Clos du Soleil Estate Vineyard (Keremeos),

La Côte Vineyard (Keremeos), Middle Bench Vineyard (Keremeos), Chopaka Ridge Vineyard (Cawston)

42% Merlot, 31% Cabernet Sauvignon, 13% Malbec,

10% Cabernet Franc, 4% Petit Verdot

Total Production: 453 cases

1.5L, 3L and 6L formats also available

Alc: 13.9% pH: 3.71 Titratable Acidity: 6.06 g/L Residual Sugar: 0.2 g/L SKU: +315820 (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

