

Capella 2025

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, honeysuckle and gunflint.

The palate displays an array of flavours: lemon and lime and ripe grapefruit, with notes of peach and gooseberry and all tied together with bright, citrus acidity. On the palate the 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 4 hours, and then fermented entirely in barrel (French oak puncheons) with the majority undergoing only wild, spontaneous fermentation. 20% of the Sauvignon Blanc puncheons were allowed to go through malolactic fermentation as well. 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: 27-29 Aug 2025 (Sauvignon Blanc), 26 Sept 2025 (Sémillon)

Bottling Date: 11 June 2026

Vineyards: Les Collines Vineyard, Keremeos BC (Sauv Blanc);
Dhaliwal Bros Vineyard, Oliver (Sémillon)

Varieties: 80% Sauvignon Blanc, 20% Sémillon

Total Production: 539 cases



Alc: 13.3% **pH:** 3.13 **Titrateable Acidity:** 7.97 g/L **Residual Sugar:** 0.6 g/L **SKU:** +020958 (750mL)



Michael Clark - Winemaker

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