

LE VIEUX PIN

Ava 2021

Apricots, Wildflowers, Honeysuckle,
Persimmon, Marzipan, Decadent, Balanced

2021 Ava is hailing from the rare heat dome year and as such forcing our hands to adapt both in the vineyard and in the cellar. Roussanne makes up most of the blend, while viognier plays a smaller role. The intense heat (reaching nearly 50 degrees celcius) has made its presence known. Ava 2021 is packed with the very essence of white Rhone grapes. A regal wine with round and full structure, but incredible tension on the finish to keep the wine's spine erect and poised. A wine that will both wow in its youth and in the long term (especially after 5-8 years of bottle age). Today, Ava 2021 is at its best with a long decant or better yet tucked away for at least a couple of years of slumber time in the cellar. Canned peaches, grapefruit rind, and yellow plums are mingling with white aromatic flowers, herbal tea, and light brioche notes. We opted for more of the blend age in stainless steel rather than Oak barrels (to preserve the freshness) also noteworthy is the absence of any new oak. Anticipate beautiful toasted cereal notes and honey drizzled toasted brioche notes to come forward about half a dozen years post vintage.

RECOMMENDED FOOD PAIRING

Meat-Based: Herb-crusted quail or chicken with cornbread stuffing served with apricot jus or a side dish of roasted potatoes in herbes de Provence would go perfectly with this wine.

Plant-Based: A mild spicy noodle dish like Pad Thai or a Mixed Vegetable Stir Fry would pair marvellously.

| | |
|---------------|---|
| CÉPAGE: | 53% Roussanne, 30% Viognier, 17% Marsanne |
| GROWN: | Black Sage Bench, North Oliver |
| SOIL TYPE: | Glacio Fluvial Fan; Gravel and sand at Crowley Vineyard, mostly Sand and Clay and rare pockets of Gravel in Le Grand Pin Block. |
| AGE OF VINES: | 13-17 year old vines |
| YIELD: | Average of 4.3 tons/acre |
| PRODUCTION: | 1,105 cases |
| ALCOHOL: | 14.4% |
| SWEETNESS: | Dry |
| AGING: | 7 months in 75% in stainless tanks and 25% French oak, mostly puncheons |
| BATTONAGE: | Twice a week |



LE VIEUX PIN WINERY

5496 Black Sage Road, Oliver, BC Canada V0H 1T1 T. 250-498-8388

2020 RESERVE CHARDONNAY



Vineyard: Freedom 75, Naramata
Blend: 100% Chardonnay Dijon clones
Alcohol: 13.3%
pH: 3.44
Total acid: 6.75g/l
Residual sugar: 3.4g/l
Harvested: October 2020
Bottled: 3rd March 2022
Released: 24th June 2022

WINEMAKING

- premium blocks of chardonnay hand harvested and kept separate by clones
- 72% free run juice racked to French barrels and 28% to concrete egg tanks for fermentation
- native yeast barrel ferments ranged from 3 to 8 months in 33% new oak, 33% 1 Year, 17% 2 Year and 16% 3 Year
- concrete egg ferments ran for 2 weeks then transferred to French barrels for maturation
- after 10 months all barrels were tasted and only the best selected for this Reserve wine
- careful blending and light filtration prior to bottling
- aged for a further 5 months prior to release

TASTING NOTE

The 2020 Reserve Chardonnay exhibits beautiful aromatics fragrant with lavender, white peaches, pineapple and roasted hazelnuts. The palate has great concentration, volume and purity of fruit. Notes of cantaloupe, Herbes de Provence and caramel are highlighted and lead to a complex but focused midpalate. A long finish of wet river stones and croissants is provided with a fine line of acidity. The palate is very rich, honeyed and textural.

This is an exceptional Chardonnay that will age beautifully for the next 5+ years from release.



SPERLING

Old Vines Riesling 2016 vQA

Love and Labour Since 1925

Sperling Vineyards
Kelowna, BC
Okanagan Valley
BCVQA
Organic, Biodynamic, Estate Grown

Sperling Vineyards Heritage Series

- Dry varietal wines
- A demonstration of the terroir through each varietal
- "Made" in the vineyard
- Light touch by winemaker
- Not influenced by aromatic yeasts or other additives
- Honouring the decisions of the past: location of the vineyard & varietals planted

Growing Conditions

The dominant soil feature is deep, mineralogical clay with properties of ultra-fine limestone particles high in calcium (rated 2/3 & 3/3 by Herody), high in minerals and low to moderate in nitrogen. This highly sought-after soil-type is ideal for terroir driven Riesling and Pinot Noir, providing balanced mineral nutrition but requiring enriched levels of organic matter for optimal vine growth and grape berry nutrition for winemaking. These soils are also delicate so poor farming practices create hardpans. Other famous regions with comparable cool climate and this soil type, such as Burgundy have proven that vines, grown organically express the terroir most typically. Deep rooted vines can find their own water and nutrients for much of the season minimizing irrigation demands.

Winemaking and Viticulture

Old Vines Riesling: the jewel; our flagship. Not released until 2 years in the bottle has past. Most years, harvested at 20.5 to 21.5 brix and 10 g/L acidity. Fruit hand-harvested cool in late-fall, then bunch sorted and destemmed with a 4-6 hour cold soak before gentle pressing. Slightly settled juice is fermented cool with non-aromatic and wild yeast in stainless steel to desired dryness when fermentation is halted.

Get Social with Sperling

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Technical Data

| | |
|-----------------|----------------------------|
| Alcohol: | 11.5% |
| pH: | 3.04 |
| Residual Sugar: | 10.4 g/L |
| Total Acidity: | 7.9 g/L |
| Picking Date: | October 2016 |
| Variety: | 100% Estate Grown Riesling |
| Closure: | Screw Cap |
| Production: | 200 cases 750ml |
| UPC: | 627843766473 |





ROCHE WINES

Texture Pinot Noir 2020

Naramata Bench, Okanagan Valley, BC

TASTING NOTES

With vibrant red berry and a volcanic stone character, this wine reverberates the gravelly terroir of the organic Krozier vineyard. Linear fruit and evident toast from oak barrels. A collector wine, as our retired Texture series is now bottled as Vig.

FOOD PAIRING

Sweet and smoky barbecued ribs with garlic mash. Fried oyster mushrooms. Fragrant beef brisket pho. A square of bitter chocolate. Backyard potlucks.

TRADE DESCRIPTION

Ripe red fruit and hints of toast. Friendly, fruit forward, with a strongly mineral taste. Vibrant.

WINEMAKING

Fermented in temperature controlled stainless steel.

AGING

Aged for 8 months in neutral French oak barrels to impart mouthfeel.



ORGANIC BC VQA ESTATE SMALL LOT

READY TO DRINK VEGAN GLUTEN FREE

GRAPE VARIETIES

Pinot Noir 100%

AGING POTENTIAL

4 Years

DRINK WINDOW

2022-2024

TERROIR

Planted in 2007, Krozier organic vineyard is located on the Naramata Bench, 4 km north of the winery. The 15-acre vineyard is a gently sloping amphitheatre, steeper as it approaches the mountainside. It faces west toward Okanagan Lake.

| | | | | | | | |
|-------------------|-------|-------------|-----|-------------------------|--------------|------------|-------------|
| 438 cases | 750mL | 13.4% abv | dry | 1.77 g/l residual sugar | high acid | 5.9 g/l TA | 3.75 pH |
| medium-light body | | low tannins | | natural cork | CSPC: 225865 | | SKU: 225865 |



With a deep love for our French culture, we are embracing raising our vigneron family on the Naramata Bench. The organically-grown vines are our children's playground; the simple winery is our home. We make wine in the *méthode française* to honour our roots and mentors. Each vintage is a gift to our guests, inviting you to join us in celebrating the every day joys of life. *C'est l'art de vivre.*

LA FRENZ

NARAMATA BENCH

2016 DESPERATION HILL

PINOT NOIR



TECHNICAL INFORMATION

| | |
|------------------------|-------------------------------|
| ALCOHOL: | 13.6% |
| PH: | 3.67 |
| TOTAL ACID: | 6.23 g/l |
| RESIDUAL SUGAR: | 1.5 g/l |
| HARVESTED: | October 2016 |
| BOTTLED: | 6 th February 2018 |
| RELEASED: | 27 th April 2018 |

VINEYARD

Grown at our Desperation Hill vineyard. This site is moderately steep and west facing. This gives moderately cool daytime temperatures that can get warm by mid-afternoon. By evening, cool air is washing down through the vineyard. This creates great diurnal temperature change which helps promote flavour development in Pinot Noir.

VINTAGE

2016 season began earlier than usual, around 5 to 6 weeks ahead of normal, due to the warming effects of El Niño subsided by a late summer and temperatures moderated. September returned to our typical fall temperatures allowing the grapes time to develop their wonderful flavours unique to each varietal. During this season, the extended ripening period resulted in incredible body, depth and purity of fruit characters across all our 2016 wines.

WINEMAKING

Hand harvested fruit which was 70% de-stemmed and berry sorted with the Pellenc and 30% was left as whole bunches. The Pinot fruit was split into multiple small batches by the 5 different clones and 3 different soil types in our vineyards. After a short cold soak the batches were either inoculated with specifically selected yeasts or left for spontaneous ferments. After 2 week ferments the Pinot was pressed off to finish in barriques. The barriques are 100% French oak with 20% new oak used for this wine. In the spring the wine undergoes natural malolactic ferment and is then aged for a total of 13 months in barrel, before being racked and bottled unfiltered un-fined.

TASTING NOTE

This wine truly expresses the delicate beauty that is Pinot Noir. It shows an incredibly opulent palate with a persistent finish.

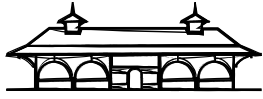
Many layers of aromas and flavors give this wine its complexity and richness. Aromas of dark cherries and raspberries mingle beautifully with warming notes of bramble, rainforest floor, red licorice, and baking spices (all spice caraway). Whet your appetite by pairing our Pinot Noir with some chèvre on brioche or impress your guests by pairing with roast pheasant and mushroom risotto.

This Pinot Noir was crafted with immediate enjoyment in mind though it will continue to develop up to 3-5 years from vintage date. Ideal cellaring will further emphasize the silkier mouthfeel and the lovely earthier notes.

1525 Randolph Road, Penticton, B.C. V2A 8T5

250 492 6690 | info@lafrenzwinery.com | www.lafrenzwinery.com

Just great wines...Uniquely Okanagan...Proudly Canadian



LE VIEUX PIN

Équinoxe Syrah 2017

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal new world, equal old world.

The 2017 Équinoxe Syrah is comprised of fruit grown in multiple plots throughout the South Okanagan Valley. A traditionally made Syrah in the sense that the sum is considered greater than the parts (lieux-dits trumping single cru ala Chez Jamet, JL Chave, Clape). The resulting effort is a very complex wine with dark garnet colour that perfectly and effortlessly combines elements of both the old world and the new world styles. This monumental wine is at the same time feminine and masculine. It has grace and power, spice and florals, gamy and savoury notes. Yin and yang come together to showcase a perfectly balanced Syrah. 2017 vintage is more readily drinkable than the last few releases, thanks to the nature of the growing season. We plan on drinking our 2017 before 2014-2016 vintages.

RECOMMENDED FOOD PAIRING

Centuries ago the black pepper spice trade launched voyages, wars and epic tales. Today we suggest trying a black pepper crusted New York Steak paired with this wine to fill the air with all that peppery goodness and celebration of the world's single greatest spice.

| | |
|----------------|--|
| GRAPE VARIETY: | 100% Syrah |
| REGION: | South Okanagan |
| VINEYARD: | Various |
| SOIL ORIGIN: | Varied |
| SOIL TYPE: | Varied |
| AGE OF VINES: | Most in their teens |
| YIELD: | Average of 3.3 tons/acre |
| PRODUCTION: | 202 cases |
| ALCOHOL: | 13.90% |
| CLARIFICATION: | Unfined, very lightly coarse filtered |
| AGING: | 18 months in French oak barrels, 48% new |

LE VIEUX PIN WINERY

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Tech Sheet

Bonamici

2019 Reserve Merlot

**Small lot Production – 100 cases –
4 barrels only**



BONAMICI
CELLARS

DISCOVER BONAMICI – Hand crafted, Italian inspired wines. The Journey begins with a wonderful Italian tradition and passion for celebrating life with great wine and food with family & friends.

Varietals: 100% Merlot Grapes

Terroir: South Okanagan – leased vineyard site -
Osoyoos East Bench

Harvest / Pick Date: October 21, 2019

Harvest Conditions: Moderate growing season in 2019 with a wetter than usual September followed by frost in early October. Grapes showed good ripeness, sugar levels and flavours at harvest.

Winemaking: 35 days of skin maceration with two punch downs a day followed by 100% malolactic fermentation.

Aging: 15 months in 100% French Oak Barrels - 50% new – 50% 2 year old, medium toast to medium+ toasting.

Brix @ Harvest: 24.5

RS: 2.6 g/L

TA: 6.0 g/L

Alcohol: 14.0%

PH: 3.86

Bonamici Cellars
2019
Reserve Merlot



Gold Medal – Lieutenant Governors Wine Awards - 2021

Tasting Notes: Bold & complex red wine that reflects the true expression of the vineyard. 100% premium Merlot grapes – barrel aged for 15 months - aromas of blackberry, raspberry jam & plum with nice accompaniment of vanilla, cocoa & cedar. On the palate flavours of blackcurrant with hints of toffee & oak. Silky tannins with nice acidity making this an age worthy wine for your cellar. **Great with grilled lamb or beef, Roast chicken or turkey with roasted vegetables or aged hard cheeses.**



MISSION HILL

FAMILY ESTATE

TERROIR COLLECTION VISTA'S EDGE 2020 CABERNET FRANC

The uniqueness of site and soil; a depiction of the diverse Okanagan microclimates.

VISTA'S EDGE

This small vineyard has west-facing slopes on the most southerly part of the Okanagan Valley's eastern side. When standing on this site, one has a feeling of being on the edge. Coupled with the "vista," the view and right of way at this unprotected international border where Canada and US connect, it was fitting to name this wine Vista's Edge.

TASTING NOTES

Fragrant with red berries and crushed herbs finishing with fine tannins and silky texture.

ESTATE | Black Sage Bench, Oliver

ELEVATION | 330m - 386m

SOILS | Sandy loams with subsoil gravel seams creating a well-drained site

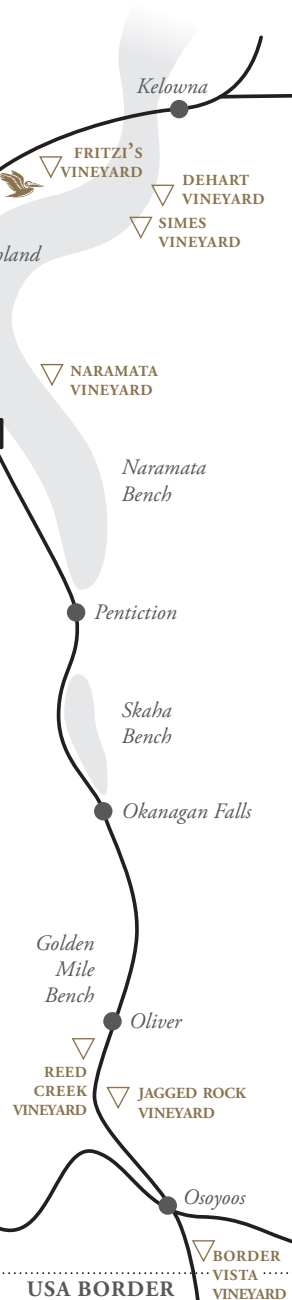
SEASONAL CONDITIONS | A cool wet spring gave way to a warm and dry growing season that extended well into October.

CLONE | 214

CANOPY | Cane pruned with vertical shoot positioning

MATURATION | 15 months in Foudre (11%), Puncheon (3%) and French oak barrels (86%)

ABV | 14.3% **TA** | 6.3 g/L **PH** | 3.55



1730 Mission Hill Road, West Kelowna, BC V4T 2E4
+1 250-768-6400 | info@missionhillwinery.com

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MISSION HILL FAMILY ESTATE

COMPENDIUM

Okanagan Valley BC VQA

The Legacy Collection represents Proprietor Anthony von Mandl's vision to showcase the Okanagan Valley's diverse microclimates. Each wine is the pinnacle expression of more than three decades of viticulture, sustainable farming, and winemaking experience in our estate vineyards.



A COMPENDIUM is a compilation of concise items on a subject, in our case, the combination of soil, climate, clone selection, and hand-harvesting of grape clusters to create this unique wine. The fruit was selected from specifically designated blocks within our vineyard estates in Osoyoos (90%) and Oliver (10%) where the porous soil forces the vines to search for nutrients. This struggle results in elegant and luscious fruit. Following fermentation and extended maceration, this wine was aged for 15 months in French oak barrels. 97 barrels produced.

VINTAGE REPORT:

Vintage 2013 was a season of change – early to start, late to finish, and with exceptional flavour potential. A warmer than normal spring brought early budbreak followed by an extremely rainy June that slowed vine growth. Balance was restored with above average temperatures in July and August allowing grapes to mature along a normal ripening curve. The warmest vintage since 2003 cooled off just in time for harvest. In September, heavy rainfall caused significant delays in the grape harvest resulting in our longest picking season ever. Overall, fruit quality was superb for both red and white varietals and the wines are showing excellent balance and character.

TASTING NOTES:

Our 2013 Compendium is remarkable. Portraying red and black currant, Italian plum and star anise upfront it delivers a display of dark cherry, wild blueberry and herb. Elegant and concentrated, this wine presents a core of balance and length with beautiful oak character.

WINEMAKER'S NOTES:

44% Cabernet Sauvignon, 41% Merlot, 14% Cabernet Franc, 1% Petit Verdot
Alcohol: 14.5% | Total Acidity: 6.0 g/l
Hand harvested from Osoyoos (90%) & Oliver (10%) vineyards in October 2013
Fermentation & extended maceration in small French Oak Fermenters
Aged in French oak barrels for 15 months | 97 barrels produced
Bottled on December 09, 2015

2013 COMPENDIUM



2016 GRAND TOTAL RESERVE



Vineyard: Rockyfeller, Golden Mile and Rattlesnake, Naramata
Blend: 44% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc, 6% Malbec
Alcohol: 15.3%
pH: 3.6
Total acid: 6.0g/l
Residual sugar: 1.9g/l
Harvested: October 2016
Bottled: 18th July 2018
Released: 21st June 2019

WINEMAKING

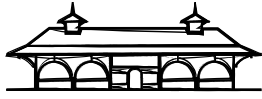
- all parcels of fruit were hand-picked and 100% destemmed using the Pellenc
- fermented in stainless steel tanks for 3 weeks
- 21 months maturation in barrel (70% new French oak)
- extensive blending was conducted and barrel by barrel selections named for the GTR
- raked and bottled unfiltered and unfined
- aged for a further 10 months in bottle before release

TASTING NOTE

Blending allows us to use the very best characteristics of these varieties to consistently produce the 2016 Grand Total Reserve.

This elegant Bordeaux style wine teems with aromas of coffee beans, cocoa powder, tobacco leaves and dusty earth. The palate has a rich concentration of plums, cassis, leather and eucalypt. The fine tannins provide great structure to the wine and notes of cigar box, star anise, nutmeg and dried cherries add to the lingering finish.

A wine that will reward when cellared up to 10+ years from vintage date, it also is very enjoyable right now!



LE VIEUX PIN

Retouche 2019

A mere 245 cases of Retouche were made in 2019. Retouche pays homage to the historical practice of “Hermitaging” wines in Bordeaux during the 1800s. Winemakers in Bordeaux added Syrah (often from the famous vineyards in Hermitage) to their wines to add warmth, roundness, and comfort-characters sometimes missing from the structured, powerful Bordeaux Blends in general.

It would be incorrect to simply call Retouche a Cab/Merlot/Syrah (CMS as they call it in parts of the New World). Not any Syrah would do. It had to be the right parcel added to our Bordeaux blend so it would sit invisibly behind the Cabernet/Merlot by filling in the gaps. Think of Syrah acting as invisible marionette strings to bring Cabernet to life. After all, it wasn't until the late 1900s that the world learned about this fraudulent practice in Bordeaux.

RECOMMENDED FOOD PAIRING

The complexity & balance of this wine can be complemented with the southwestern French style of cooking with a hint of spicy flavours of the Pyrenees.

Meat-Based: Braised rabbit & prune, chicken ballotine, and flavours of Périgord black truffles are all lovely matches.

Plant-Based: Mushroom & spinach quiche or stuffed peppers with mildly spiced lentils and potatoes are delicious too.

| | |
|----------------|--|
| CÉPAGE: | 55% Merlot, 25% Cabernet Franc, 20% Syrah |
| REGION: | 52% Osoyoos lake district, 48% Golden Mile Bench |
| VINEYARD: | Various |
| SOIL TYPE: | Varied |
| AGE OF VINES: | 11 to 34. Mostly in their late teens and early 20s |
| YIELD: | Average of 2.3 tons/acre |
| PRODUCTION: | 245 cases |
| CALRIFICATION: | Unfined, very lightly coarse filtered |
| ALCOHOL: | 13.5% |
| AGING: | 19 months in French oak barrels, 10 % new |

