

BARTIER BROS.



Bartier Bros. 2019 Gewürztraminer

Giant's Head Volcanic Cone, Summerland

Certified

Okanagan Valley, BC VQA

Composition

100% Gewürztraminer

Hand harvested Sep. 27

Soil Type

Silty, sandy loam topsoil on granitic glacial till and basalt subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (single and double guyot)

Maceration & Fermentation

Whole cluster pressed, cultured yeast fermentation at 15° C in stainless steel

Ageing

8 months in stainless steel.

Production

273 cases

Wine Chemistry

pH 3.38

RS 4.7 g/L

TA 5.3 g/L

Alc. 13.3 %

Tasting Notes

Very typical intense fragrant, floral, fruity aromas and flavours. Low residual sugar is balanced with bright acidity and slight CO₂ on palate

Distribution

Winery direct, BC Grocery, BC/AB private wine stores, BC/AB restaurants

Winery Direct Price

\$18.99

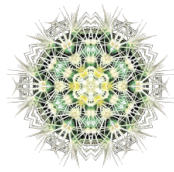
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BARTIER BROS.



Bartier Bros. 2020 Muscat

Certified

Okanagan Valley, BC VQA

Composition

91% Muscat Ottonel

Harvested by hand Oct. 9

9% Chardonnay

Harvested by hand Oct. 12

Soil Type

Summerland has sandy loam topsoil on sandy silt subsoils

Trellis / pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

Whole cluster pressing, followed by ferment at 15 - 17° C

Ageing

5 months in stainless steel

Production

131 cases

Wine Chemistry

pH 3.33

RS 1.1 g/L

TA 5.3 g/L

Alc. 11.0%

Tasting Notes

Aromatic, lively, fresh style with a pleasing, very slight pétillant on the palate. With low alcohol and crisp acidity, this is very easy to swallow.

Distribution

Winery direct, BC private Liquor stores

Winery Direct Price

\$19.99

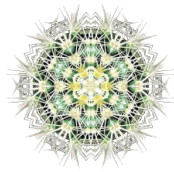
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BARTIER BROS.



Bartier Bros. 2019 Grenache Syrah Mourvèdre

Black Sage Terrace, Oliver

Certified

Okanagan Valley, BC VQA

Composition

44% Grenache	Hand harvested Oct. 11
36% Syrah	Hand harvested Oct. 15
20% Mourvèdre	Hand harvested Oct. 11

Soil Type

Sandy loam topsoil on granitic, feldspar sand and gravel subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

Grenache and Mourvèdre de-stemmed into 1-ton open top fermenters. Syrah destemmed only into a 4-ton oak fermenter. Fermentation temperatures up to 31 C. Maceration average 22 days.

Ageing

14 months in 225 L. neutral French barrels after pressing

Production

275 cases

Wine Chemistry

pH	3.56	RS	0.6 g/L
TA	5.8 g/L	Alc.	13.5%

Tasting Notes

Floral, spicy, cinnamon notes, with caramel, unctuous structured tannins, and a long mineral finish.

Distribution

Winery direct

Winery Direct Price

\$41.99

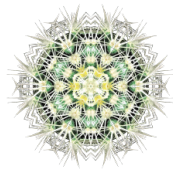
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BARTIER BROS.



Bartier Bros. 2021 Grenache Syrah

Cawston East Slopes
Black Sage Terrace, Oliver

Certified

British Columbia, BC VQA

Composition

61% Grenache	Cawston	Hand harvested Oct. 10
39% Syrah	Black Sage Terrace	Hand harvested Oct. 10

Soil Type

Sandy loam topsoil on granitic, feldspar sand and gravel subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

Grenache de-stemmed into 1-ton open top fermenters. Syrah destemmed only into a 4-ton oak fermenter. Fermentation temperatures up to 31 C. Maceration average 23 days.

Ageing

16 months in 225 L. neutral French barrels after pressing

Production

222 cases

Wine Chemistry

pH	3.64	RS	0.3 g/L
TA	5.9 g/L	Alc.	14.7%

Tasting Notes

Dry, and fruit-forward with a touch of pepper. Fine-grained tannins; polished, and expressive, through a long finish.

Distribution

Winery direct

Winery Direct Price

\$44.99

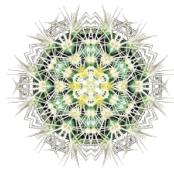
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BARTIER BROS.



Bartier Bros. 2019 Orchard Row

Originally our personal house wine, friends convinced us to release this wine to the market.

Certified

Okanagan Valley, BC VQA

Composition

47% Cabernet Franc	Hand harvested Oct. 15
24% Gamay Noir	Hand harvested Oct. 18
24% Pinot Noir	Hand harvested Oct. 18
5% Syrah	Hand harvested Oct. 9

Soil Type

Sandy loam topsoil on granitic, feldspar sand and gravel subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

De-stemmed and crushed into 1-ton open top fermenters. Cultured yeast fermentation spiking at 30 C. Maceration for 18 - 21 days

Ageing

14 months in 225 L. neutral French barrels after pressing

Production

209 cases

Wine Chemistry

pH	3.52	RS	0.4 g/L
TA	6.1 g/L	Alc.	13.5%

Tasting Notes

Incredibly floral, with plum, strawberry, and raspberry characters. Fine, grippy tannins, with a long, mineral finish.

Distribution

Winery direct

Winery Direct Price

\$36.99

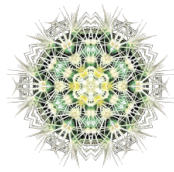
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BARTIER BROS.



Bartier Bros. 2021 Orchard Row

Originally our personal house wine, friends convinced us to release this wine commercially.

Certified

British Columbia, BC VQA

Composition

41% Cabernet Franc

Hand harvested Oct. 16

38% Pinot Noir

Hand harvested Oct. 9

21% Merlot

Hand harvested Oct. 6

Soil Type

Sandy loam topsoil on granitic, feldspar sand and gravel subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

De-stemmed and crushed into 1-ton open top fermenters, and a 5-ton fermenter. Cultured yeast fermentation spiking at 29-30 C.

Maceration average 21 days.

Ageing

16 months in 225 L. neutral French barrels after pressing

Production

250 cases

Wine Chemistry

pH 3.48

RS 0.1 g/L

TA 5.9 g/L

Alc. 13.5%

Tasting Notes

Plum, strawberry, cherry, and raspberry characters. Fine, dusty tannins, with a long, mineral finish.

Distribution

Winery direct

Winery Direct Price

\$39.99

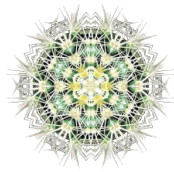
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BARTIER BROS.



Bartier Bros. 2019 The Goal

Honouring the 1955 World Champion Penticton Vees

Cerqueira Vineyard, Black Sage Terrace, Oliver

Certified

Okanagan Valley, BC VQA

Composition

100% Merlot

Hand harvested Oct. 9

Soil Type

Sandy loam topsoil on granitic, feldspar sand and gravel subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

De-stemmed and crushed into a single closed top stainless steel fermenter. Cultured yeast fermentation spiking at 32 C. Maceration for 21 days

Ageing

14 months in 225 L. neutral French barrels after pressing

Production

126 cases

Wine Chemistry

pH	3.65	RS	0.2 g/L
TA	5.5 g/L	Alc.	13.8%

Tasting Notes

Notes of black cherry and tobacco. Aggressive, yet soft, tannins carry the fruit into a long graphite mineral finish.

Distribution

Winery direct

Winery Direct Price

\$36.99

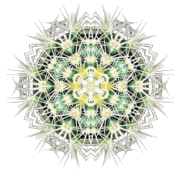
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www.bartierbros.com



BARTIER BROS.

Bartier Bros. 2021 The Goal

Honouring the 1955 World Champion Penticton Vees

Certified

British Columbia, BC VQA

Composition

46% Merlot	Black Sage Terrace	Hand harvested Oct. 1
45% Cabernet Franc	Cawston	Hand harvested Oct. 8
9% Syrah	Black Sage Terrace	Hand harvested Oct. 10

Soil Type

Sandy loam topsoil on granitic, feldspar sand and gravel subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

De-stemmed and crushed into 1-ton open top fermenters. Cultured yeast fermentation spiking at 29 - 31 C. Maceration for 21 - 24 days.

Ageing

16 months in 225 L. neutral French barrels after pressing

Production

248 cases

Wine Chemistry

pH	3.61	RS	0.1 g/L
TA	5.8 g/L	Alc.	14.2%

Tasting Notes

Minerally, fruity, and fresh, with elegant balance and tannins. Long finish

Distribution

Winery direct

Winery Direct Price

\$39.99

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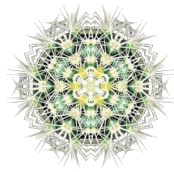
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BARTIER BROS.



Bartier Bros. 2020 Cabernet Franc

Black Sage Terrace, Oliver

Certified

Okanagan Valley, BC VQA

Composition

90.4% Cabernet Franc

Hand harvested Oct. 14

9.6% Merlot

Hand harvested Oct. 4

Soil Type

Sandy loam topsoil on mainly granite glacial till

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double Guyot)

Maceration & Fermentation

De-stemmed and crushed in 5 & 7-ton open top fermenters, cultured yeast ferment, 22-day maceration. Unfined and unfiltered.

Ageing

14 months in 225-litre neutral French barrels after pressing

Production

908 cases

Wine Chemistry

pH	3.61	RS	0.1 g/L
TA	6.0 g/L	Alc.	13.5%

Tasting Notes

Blackberry, plums, and cordite aromas follow through on the palate. Velvet soft tannins, typically stoney finish.

Distribution

Winery direct, BCLDB, BC grocery stores, BC/AB private stores, BC/AB restaurants, Manitoba Liquor Board, Yukon Liquor Corp.

Winery Direct Price

\$29.99

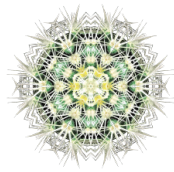
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BARTIER BROS.

Bartier Bros. Brut NV

Certified

Okanagan Valley, BC VQA

Composition

100% Chardonnay

Penticton, Peachland

Soil Type

Sandy silty topsoils on granitic glacial till subsoils

Trellis / Pruning

VSP (Vertical Shoot Position) / cane pruning (double and single Guyot)

Maceration & Fermentation

Hand harvested and whole cluster pressed to low yields. Cultured yeast ferment at 16 - 18 C. Initial vintage 2019, with portions of this vintage and subsequent vintages held back for blending to keep continuity of style from vintage to vintage. Traditional method production, no dosage added.

Ageing

4 months stainless steel tank, followed by minimum 12 months bottle ageing on yeast lees, en tirage.

Wine Chemistry

pH	3.03	RS	5.2 g/L
TA	7.2 g/L	Alc.	12.5%

Tasting Notes

Peach, flint, and fresh bread aromas, followed by a crisp and mouth-filling mousse on the palate, with a long, lingering flinty finish.

Distribution

Winery direct

Winery Direct Price

\$34.99

SKU

413438

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628055147688



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