



## 2022 LYS

71% Viognier, 21% Riesling, 8% Semillon

The Viognier was split into three separate ferments and placed into a combination of stainless steel tanks and neutral French oak barrels. The Viognier was then fermented at 19 degrees Celsius and the barrels were stirred twice a week.

The Semillon was pressed directly into neutral French oak barrels with no stirring, while the Riesling was put into stainless steel tanks at 18 degree Celsius.

Once each varietal completed fermentation, they were all blended together on November 23rd in stainless steel tanks, and the wine was aged on lees until bottling.

**ABV:** 13.6% **TA:** 6.3 g/L **PH:** 3.3 **RS:** 2.8 **HARVEST DATE:** Oct. 12-2, 2022 **SKU:** 351698



## 2022 ROSÉ

56% Grenache, 35% Mourvèdre, 9% Cinsault

Our Rosé was inspired by the elegance, simplicity and beauty of a classic Provence-style Rosé.

The Grenache, Mourvèdre and Cinsault were direct-pressed and fermented separately. We used our signature French yeast on each varietal and they were all fermented at 19 degrees Celsius to keep phenolics inside the ferments and to drive a candied, spicy finish.

Each varietal was kept on lees for three weeks before they were all blended together.

**ABV:** 13.4% **TA:** 5.6 g/L **PH:** 3.5 **RS:** 0.27 **HARVEST DATE:** Oct. 22-Nov. 3, 2022 **SKU:** 396677



## 2022 SAUVIGNON BLANC

100% Sauvignon Blanc

The grapes were pressed directly to 50/50 neutral Nadalie oak barrels and stainless steel barrels. Two barrels were naturally fermented while the remaining barrels were inoculated with several strains to build complexity. Malolactic was inhibited in the stainless steel barrels, however, they are the only barrels that received lees stirring.

On the other hand, malolactic was encouraged in the oak barrels with no lees stirring. The wine was aged on lees for four and a half months before being blended and racked to stainless steel, taking the lees with them for further tank aging for a month and a half before bottling.

**ABV:** 14% **TA:** 6.2 g/L **PH:** 3.3 **RS:** 0.28 **HARVEST DATE:** Oct. 12-22, 2022 **SKU:** 391745



## 2021 CHARDONNAY

100% Chardonnay

All clones (548/130/95/76) were harvested together and pressed directly to stainless steel tanks, then racked to a combination of neutral barrels, new Oak Damy barrels, and stainless steel barrels. Several different yeast strains were used to build complexity within the separate lots. Fermentation was three to four weeks long, with barrel stirring twice a week to re-distribute the lees, build body, and add a brioche character to the wine.

The wine was aged on lees for nine months before being racked to tank in July where it aged for an additional seven months on lees before bottling.

**ABV:** 13.8% **TA:** 5.4 g/L **PH:** 3.66 **RS:** 0.84 **HARVEST DATE:** Sept. 27, 2021 **SKU:** 388617



## 2022 FLEUR

74% Gamay, 16% Pinot Noir, 10% Saignée

Our Gamay is sourced from the East Kelowna Vineyard and Three Boys Vineyard in Osoyoos. The Three Boys Vineyard Gamay was 50% whole-cluster fermented. The juice underwent six days of full carbonic maceration before inoculation. The skins were pressed off with five Brix remaining, and the juice finished fermenting in stainless steel. Simultaneously, the East Kelowna Vineyard Gamay was 100% whole-cluster fermented and 100 litres of the juice was drained off as a saignée portion during processing to create a high acid, light blend. The skins of the East Kelowna Vineyard Gamay were then pressed off dry and kept in tanks.

All elements were blended together and aged in stainless steel until bottling.

**ABV:** 12.5%   **TA:** 6.02 g/L   **PH:** 3.7   **RS:** 0.34   **HARVEST DATE:** Oct. 3-27, 2022   **SKU:** 396661



## 2019 HÉRITAGE

30% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon, 11% Syrah,  
6% Petit Verdot, 3% Malbec

The Héritage is our flagship wine and translates to "legacy" in French, which represents our legacy as a family-owned winery, as well as Pascal Maderon's legacy as a French winemaker with over twenty years of winemaking experience.

Each varietal was hand-harvested and hand-sorted before being de-stemmed and placed into individual tanks where a ten-day cold soak took place. Three to four daily pump-overs were done during the fermentation process which occurred at 28 degrees Celsius. The grapes were on skins for 60 to 85 days and then racked directly to 40% new French oak and 60% second and third-year French oak. The wine was left to undergo natural malolactic fermentation and was undisturbed for 14 months before being racked to tank and bottled.

**ABV:** 14%   **TA:** 7.05 g/L   **PH:** 3.98   **RS:** 0.80   **HARVEST DATE:** Oct. 14-25, 2019   **SKU:** 388675



## 2021 MALBEC

100% Malbec

This is a small-batch, unique, and expressive Malbec. Only 140 cases produced.

After the Malbec was picked, pump-overs were done twice a day for 30 minutes under dry ice with one delestage. The ferment was kept at 30 degrees Celsius post-fermentation to build tannin structure and colour. The free-run juice was drained directly into barrels, mainly spicy Sirage toast barrels, and the pressed wine was put into neutral punchions. The wine was aged for 14 months with one racking in July into more neutral barrels. The 140 cases produced are a selection of eight of our finest Malbec barrels.

**ABV:** 14%   **TA:** 6.7 g/L   **PH:** 3.73   **RS:** 0.04   **HARVEST DATE:** Oct. 12-16, 2021   **SKU:** 396651



## 2020 MERLOT

100% Merlot

This is a small-batch, terroir-driven, bold Merlot. Only 140 cases produced. We have two blocks of Merlot, a North block and a South block. Both have significant leaf removal later in the season to develop the tannin structure components in the skins and help with ripening flavours. Green fruit is dropped and the fruit is hand-picked and sorted.

The Merlot was gently crushed and placed into our French Tonneau oak vats and cold-soaked for three days before entering fermentation for about 21 days. The Merlot was left on skins at high temperatures for another week to develop tannins and mid-palate structure before the free run was drained directly into 35% new French oak barrels. It was aged in our cellar for 14 months, racked to tank and awaited bottling for another month.

**ABV:** 14%   **TA:** 6.98 g/L   **PH:** 3.61   **RS:** 0.19   **HARVEST DATE:** Oct. 14, 2020   **SKU:** 396674