

Clos du Soleil

Winemaker's Series

Béton 2016

Technical Information

pH:	3.7
Titrateable Acidity:	6.3 g/L
Residual Sugar:	0.55 g/L
Alcohol by Volume:	13.9%
Harvest Dates:	October 12th (Merlot) & 20th (Cabernet Franc), 2016
Bottling Date:	May 10th, 2018
Vineyard Sources:	Chopaka Ridge Vineyard, Cawston, Similkameen Valley
Varieties:	89% Merlot, 11% Cabernet Franc
Total Production:	118 cases
SKU:	+182375 (750mL)

Tasting Notes

This small-lot exclusive wine is an exploration of the impact of concrete fermentation and maturation on Bordeaux varietals. A brilliant purple-red in the glass, the nose of this wine is expressive and aromatic: pure blackberry, blackcurrant, mint, and raspberry with beautiful lifted floral components. On the palate the wine is juicy and rich: full fine-grained tannins with a beautiful full texture, loads of raspberry and blackberry, traces of sagebrush and wild herbs, and fresh acidity. It is a beautifully textured wine, putting the fruit front-and-centre with precision and elegance.

Winemaking Notes

The grapes for this wine were hand-harvested at optimal maturity, destemmed, lightly crushed, and gravity-fed into concrete fermentation tanks where they fermented on skins for 23 days, before pressing in our basket press. The freshly pressed wine was then racked to a tank to settle. Once fermentation was totally complete and the wine had naturally clarified, it was racked to the same concrete tank where it had originally fermented, for maturation. The wine completed malo-lactic fermentation in this tank, with no further handling. A gentle filtration just prior to bottling was the only other operation on this wine. As with all Clos du Soleil wines, the focus is on minimal-intervention and minimal-handling, in order to best showcase the terroir which produced these grapes.

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