

Clos du Soleil

Estate Reserve

White 2015



Technical Information

pH:	3.19
Titrateable Acidity:	6.98 g/L
Residual Sugar:	2.5 g/L
Alcohol by Volume:	13.3%
Harvest Date:	September 4th, 2015
Bottling Date:	June 6th, 2016
Vineyard Source:	Estate Vineyard, Keremeos, BC; Whispering Secret Vineyard, Keremeos, BC
Varieties:	96% Sauvignon Blanc, 4% Semillon
Total Production:	2 barrels
SKU:	+933374 (750mL)

Tasting Notes

Clos du Soleil's Estate Reserve White is a true "vin de terroir" – a wine which speaks directly of the soil on which it was grown. On the nose the wine is a dense assemblage of lime peel, wet stone, and grapefruit aromas. It is precise and piercing. On the palate the wine opens up more broadly: bone dry, and yet rich with grapefruit, green apple, and lime juice, with a vibrant mineral streak and a long, lingering finish. The firm structure will allow this to age for years. This elegant wine is the definition of the wind-swept and stony Similkameen Valley.

Winemaking Notes

The winemaking process for this wine was entirely about letting the special terroir from which this fruit hails shine through. As such, it was barrel fermented with only spontaneous, wild yeast and with a long, slow fermentation that lasted almost 7 weeks, maximizing complexity in this wine. It was subsequently aged in barrel for 6 months sur lie, undergoing malolactic fermentation with occasional lees stirring. The wine was bottled entirely unfiltered and unfinned. The result is a unique and pure expression of stony Similkameen soil.

Michael Clark - Winemaker

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