

Clos du Soleil

Jupiter 2018

Technical Information

pH:	3.5
Titrateable Acidity:	6.2 g/L
Residual Sugar:	0.17 g/L
Alcohol by Volume:	13.7%
Harvest Date:	October 6th, 2018
Bottling Date:	May 16th, 2019
Vineyard Source:	Whispered Secret Vineyard, Keremeos, Similkameen Valley, BC
Varieties:	100% Pinot Gris
Total Production:	99 cases
SKU:	+191329 (750mL) +159663 (19.5L Keg)

Tasting Notes

Jupiter is Clos du Soleil's natural, orange (skin-contact) wine made entirely from Pinot Gris grapes. In the glass the wine is a gorgeous rose-orange colour, brilliant yet with a density showing its unfiltered state. On the nose the taster is greeted with heady aromas of orange zest, cloves, Christmas spices, grapefruit, and sour cherries. This same complexity carries over to the palate: flavours of preserved oranges, cloves, sweet red apples, all hung on a lemony streak of acidity and fine full tannins. The taster senses the volume and persistence in the flavours of this complex, food-friendly wine.

Winemaking Notes

Jupiter is a natural wine: the grapes were grown organically (vineyard in transition status) and there were no additions, subtractions, or manipulations of any kind. The grapes were hard-harvested, 2/3 were destemmed, and 1/3 were left whole-cluster, on the stems, and then fermented in egg-shaped fermentors. The fermentation (primary alcoholic fermentation, followed by full malolactic fermentation) was entirely natural, with one daily manual punchdown. The wine was left on the grape skins, and stems, for a full 3 months, before an extremely gentle pressing. The wine was bottled entirely unfinned, and unfiltered, with no added sulphites. It is naturally cloudy as a result. It is pure and untouched – a remarkable expression of its site.

Michael Clark - Winemaker

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