

SMALL BLESSINGS

SEMILLON

SEMILLON 2017 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

The 2017 vintage got off to a slower start with cool days and a lot of precipitation leading to flood conditions throughout the Valley. Bud break started around 14 days later than either 2015 or 2016, but only a couple of days off of the average of the last 15 years. Once the weather turned we were in for months of hot, dry conditions and the vineyards had no problem catching up, hitting all of the key developmental stages as expected. However, with the drought conditions came several forest fires throughout BC, Washington State and California. Extreme diligence in the vineyard during this time was rewarded by healthy and clean fruit. Warm days and cool nights signalled the approach of harvest, allowing for great evolution of flavour without any spikes in sugars while maintaining bracing acidity in the fruit.

WINEMAKER'S NOTE

Colour: Golden straw.

Nose: Bright lemon zest and subtle tropical notes lead the nose with additional complexity from the lees contact and a very understated oak influence.

Palate: The attack is bright and textural, with lemon curd leading the way and a refreshing mineral character carrying the wine through into the fresh, persistently well-textured finish.

Food Pairing: Roasted chicken, shellfish, or Brie cheese.

WINEMAKING

On October 16, the fruit was hand harvested from the Citrus Hill Vineyard on the northern shores of Osoyoos Lake and brought into the winery where it was destemmed before being pressed to tank. After settling for 24 hours, the juice was racked into two French oak barrels, one second fill and one fourth fill, for fermentation and aging. The wine remained on its lees for 9 months before being racked in preparation for bottling. We didn't set out to make a varietal Semillon, instead these two barrels were destined to be blended into our 2017 Renaissance Series Sauvignon Blanc. However, after tasting through the 2017 wines the barrels were a standout and we decided that we had to bottle the Semillon on its own.

VARIETAL PROFILE

100% Semillon

Total acidity	6.4g/L
Final pH:	3.26
Residual Sugar:	0.1g/L
Alcohol:	12.9%
Cases Produced:	47
CSPC:	174811



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