

SMALL BLESSINGS

# TEROLDEGO

TEROLDEGO 2018 APPELLATION: SIMILKAMEEN VALLEY (VQA)

## HARVEST NOTES

This vintage had a warm Spring that led to localized flooding around the Valley due to large snowpack and early rain. Hot early seasonal temperatures helped push early growth through at an amazing pace, hitting bloom and moving through to fruit set and veraison quickly. August had heavy smoke, resulting in decreased temperatures and a UV shield for the fruit. Temperatures dropped and precipitation increased in September, which further slowed vine progression. October picked up with above-average temperatures, and finally pushed the fruit to a balanced ripeness. Warm days and cool nights allowed for great evolution of flavour without any spikes in sugar while maintaining a bracing acidity in the fruit. 2018 will be a vintage characterized by freshness, elegance and balance in wines that will certainly stand the test of time.

## WINEMAKER'S NOTES

*Colour:* Deep, rich, opaque purple, also known as a "black" wine.

*Nose:* An earthy attack is followed by dark berries and plums which give way to cigar box and tar.

*Palate:* Red berries and dark fruit open the attack supported by a rich mouthfeel and steadily building tannin which is carried through to the persistent finish on a savoury wave of forest floor and wild sage. From attack through to the finish, the wine is kept nimble with a bright backbone of natural acidity.

*Food Pairing:* Meat and cheese boards would pair perfectly, particularly harder cheeses. The earthiness of the wine would also pair beautifully with roasted wild game or duck.

## WINEMAKING

The fruit for the 2018 Small Blessings Teroldego came from the Mariposa Vineyard in the Similkameen Valley.

On October 15, 2018, the grapes were hand harvested at 26.3° Brix, 8.0g/L TA, and pH 3.32. In the winery, the fruit was painstakingly hand destemmed into a clay egg. After hand destemming the 384 kilograms of fruit, the egg was sealed and left for fermentation using only the indigenous yeast population.

After three months on the skins, the egg was drained using gravity, and the skins were pressed using a small, ratchet-driven basket press. The wine was transferred to a neutral French oak barrel to age for an additional 16 months before it was racked off the heavy sediment in preparation for bottling unfiltered and unfiltered.

## VARIETAL PROFILE

100% Teroldego

Alcohol: 14.1%  
Cases Produced: 27  
CSPC: 176514

