

SMALL BLESSINGS

TREBBIANO

TREBBIANO 2019 | APPELLATION: SIMILKAMEEN VALLEY (VQA)

HARVEST NOTES

2019 had a rough start, resulting in bud damage and decreased yields across the Okanagan and Similkameen Valleys. Beginnings aside, the season progressed beautifully. Free from extended heat, drought and smoke, the vines were able to soak up the sunshine and move through the growth stages at a balanced pace. An unseasonably cool, wet August and September led to incredible vineyard disease pressure. Our team worked around the rain to slowly bring in the fruit. Increased diligence in the cellar during sorting ensured we were only working with the healthiest clusters to deliver a pure expression of the vintage. In October, a heavy frost dropped the canopies; and so began the enormous challenge of rushing to harvest the remaining fruit. Long days and nights pushed our team to bring it all in, enabling us to capture what is a distinct, elegant 2019 vintage. The fruit for the 2019 Trebbiano came from the Mariposa Vineyard in the Similkameen Valley. We have been working with this vineyard for several years and are excited, surprised, and inspired by the grapes that come off the vines every vintage.

WINEMAKER'S NOTES

Colour: Orange with gold undertones.

Nose: Mineral driven lemon, peach and honeysuckle framed by a subtle oak background.

Palate: Opens with rich flavours of lemon, orange and oak, carrying through to the beautifully textured mid-palate where the tannin builds and holds into the fresh, long finish.

Food Pairing: Roasted chicken, halibut or Dungeness crab.

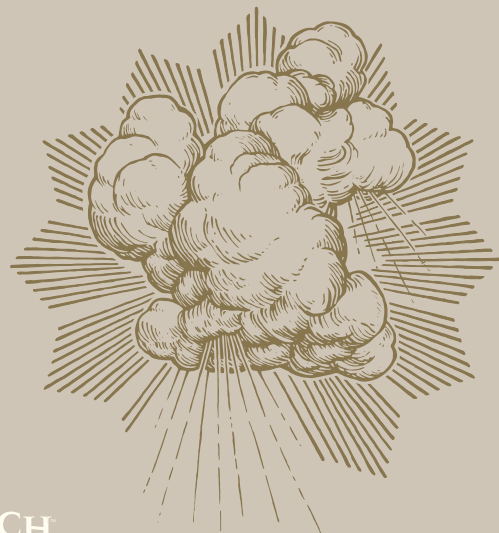
WINEMAKING

The Trebbiano was harvested on October 29th with the clusters arriving back to the winery completely frozen from the previous night. Thinking quickly, we decided to destem the grapes into a bin to cold soak for 8 days with daily punchdowns to allow the fruit to thaw while also extracting all the amazing aromatics and flavour components from the skins. We drained and pressed the skins with a small ratchet-driven basket press and racked the juice to a 3rd-fill French oak barrel for fermentation with the indigenous yeast population. After 9 months in barrel on its heavy lees the wine was racked to tank before being bottled unfiltered and unfiltered.

VARIETAL PROFILE

100% Trebbiano

| | |
|-----------------|-------|
| Alcohol: | 13.0% |
| Cases Produced: | 22 |
| CSPC: | 91234 |



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