



# ROAD 13

## 2010 STEMWINDER



CSPC:	164681
PRICE:	\$22.99
PRODUCTION:	775+ cases
AVAILABILITY:	Winery Direct, BCLDB, VQA Stores and select private retail and restaurant accounts in BC and Alberta
WINERY DIRECT:	Road 13 Vineyards, 250-498-8330
THE BLEND:	66% Chardonnay, 8% Chardonnay Musqué, 26% Sauvignon Blanc
WINE ANALYSIS:	
Average Brix at Harvest	21.6 Brix
Alcohol	13.3 %
RS	6.5 g/L
pH	3.28
TA	8.1 g/L
VINEYARDS:	Lower Black Sage Bench and Golden Mile

Road 13 wines express the special character of the Golden Mile. Our motto, “It’s All About the Dirt”, reflects our belief that great wines start in the vineyard; we respect our vineyards and work hard to farm with integrity. Stemwinder is a soil type that we find in our vineyards and it is described as a sandy loam soil with a high percentage of angular granite rock. This type of “dirt” is not easy to farm but it deserves to be talked about and celebrated!

#### NOTES ON THE GRAPES AND WINEMAKING:

The 2010 vintage was unfolding to be a very challenging vintage but a sunny and dry August combined with a long mild fall helped us in delivering intense and elegant wines. The Chardonnay Musqué originated from the Castle Vineyard and all the Chardonnay grapes came from the Golden Mile. Chardonnay was grown for the 2010 Stemwinder in our three Golden Mile vineyards and some came from our neighbouring friends Triggs’ Arise Vineyards. The Sauvignon Blanc was sourced from Andy Marsel’s vineyard on the lower Black Sage Bench. All the Sauvignon Blanc and some lots of the Chardonnay were barrel fermented. We use gentle and minimalist cellar practices; we truly work hard to do less in the cellar to deliver more in the bottle!

#### TASTING NOTES:

The 2010 Stemwinder has a luminous gold color with an intense and complex nose. A Larousse Gastronomique is almost required to be able to describe everything going on in the glass! This wine has green apple, pineapple, flinty and smoky mineral, with a hint of fresh coconut on the nose. I almost forgot to mention the herbes de Provinces... The palate is smooth and rich with a long finish and fresh acidity from the cool 2010 growing season. The flavours are similar to the aromas and require referencing our culinary encyclopaedia. This unorthodox blend is sure to confuse and intrigue any wine aficionado in a blind tasting!