ROAD 13

IT'S ALL ABOUT THE DIRT
CSPC: 601070
Price: $16.99
Production: 1,526 Cases
Availability: Winery direct, BC Liquor Store, VQA stores and select private retail and restaurant accounts

The Blend: 51% Sauvignon Blanc 7% Schoenberger
18% Muller Thurgau 7% Kerner
11% Orange Muscat 6% Chardonnay

Details:
Alcohol 12.7%
RS 1.0 g/L
pH 3.29
TA 7.85 g/L

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Notes on the grapes and winemaking:
The entire blend originates from the Black Sage Bench except for the Chardonnay which comes from the Golden Mile side of the valley. The Sauvignon Blanc was entirely fermented in brand new, ultra tight grain, French Chateau Ferré barrels and then removed from those barrels immediately following fermentation. The balance of the blend was fermented very cool in stainless steel tanks. None of these were allowed lees contact to maintain the fresh fruit character.

Tasting Notes:
This wine is the absolute, total, unmitigated, unadulterated, utter, errant, complete personification of Okanagan aromatic white. Fresh and refreshing; it simply tastes like more. That’s it.
2008 HONEST JOHN’S RED

CSPC: 290684
Price: $22.99
Production: 2125 Cases
Availability: Winery Direct, VQA Stores, and select private retail and restaurant accounts

The Blend: 41% Merlot
41% Cabernet Sauvignon
12% Pinot Noir
6% Cinsault

Details:
Alcohol 14.1%
RS 1.7 g/L
pH 3.62
TA 7.0 g/L

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Notes on the grapes and winemaking:
This was a soft tannin vintage for the Cabernet and Merlot varieties, while the Cinsault and Pinot Noir turned out to be remarkably aromatic. All of these lots were treated to a variety of maceration conditions; hot, cold, long, short. All of them completed malolactic fermentation in barrels and were aged in these barrels – with two rackings along the way – for 8 months.

Tasting Notes:
Pinot Noir with Merlot and Cabernet Sauvignon? – AN ATROCITY! Except for the pragmatist tasting the alternatives! Blended with the Cinsault, these individuals gave us a blend with unbelievable fresh raspberry fruit character, with layers of other berries in the background. The tannins and the acidity are soft. This is not a wine to age for more than a couple of years but in those couple of years it will be remarkably easy to swallow.
2008 HONEST JOHN’S ROSÉ

CSPC: 357327
Price: $16.99
Production: 180 Cases
Availability: Winery direct only

The Blend: 94% Pinot Noir
6% Syrah

Details:
Alcohol 12.5%
RS 6.9 g/L
pH 3.49
TA 7.4 g/L

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Notes on the grapes and winemaking:
Ok, this wine was not made by design in the vineyard. Truth is, our to be unnamed grower, screwed up in his canopy management causing botrytis to take hold in the Pinot Noir block which was destined for red table wine. And while botrytis is considered the "noble rot" there is nothing noble about it in red wines. So, before it was ripe for red wine and before the botrytis went rampant through the vineyard, we harvested. Then this winemaker scratched his head and thought, "let’s make Rosé!" We sorted out the botrytis on the crush pad, crushed the grapes to the press for 24 hours of skin contact and then pressed it away for an ultra cold ferment and added a little bit of Syrah to "pink" it up a bit more.

Tasting Notes:
This wine has a big, creamy, raspberry aroma to it which follows through on the palate - a creamy palate. This is Rosé, and thus, it should be served ice cold. Don’t have it with anything too spicy or meaty. On the other hand, do. Just have it ice cold.
2008 RIESLING

CSPC: 344630  
PRICE: $18.99  
PRODUCTION: 440 Cases  
AVAILABILITY: Winery direct, VQA stores and select private retail and restaurant accounts

THE BLEND:  
97% Riesling  
3% Schoenberger

DETAILS:  
Alcohol 12.8%  
RS 1.6 g/L  
pH 3.04  
TA 9.9 g/L

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NOTES ON THE GRAPES AND WINEMAKING:  
The Riesling grapes were grown at the winery site on the Golden Mile while the Schoenberger was grown close to the Valley bottom on the Black Sage side. The Riesling was harvested with a fair bit of botrytis (6%). All lots were fermented dangerously cool (yeast go on strike if they get too cold) and this strategy worked as the result was brilliantly fresh fruit character in each lot. None of the lots were allowed even the briefest moment of lees contact and were kept perfectly frigid until bottling day.

TASTING NOTES:  
There are some very typical Okanagan characters in this wine, particular for Riesling including tree fruit aromas and great stony, mineral characters. This wine also has bracing acidity which is ideal if you plan to drink it with your dinner or quaff it somewhere near its freezing level. This acidity will also help the wine age well and its strong fruit presence will also go the distance while its minerality will continue to grow in complexity over the years.
2008 OLD VINES CHENIN BLANC

CSPC: 450890
Price: $18.99
Production: 1040 Cases
Availability: Winery Direct, VQA Stores, and select private retail and restaurant accounts

The Blend:
96% Chenin Blanc
4% Orange Muscat

Details:
Alcohol 12.3%
RS 11.0 g/L
pH 3.35
TA 7.9 g/L

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Notes on the grapes and winemaking:
The vines producing these Golden Mile grapes are a sight to behold – 40 year-old gnarled, thick, beautiful trunks which continue to produce big, perfect clusters of botrytis infected Chenin. Harvested late in the vintage, the fruit was in good condition with no sunburn and about 4% botrytis infection. The fruit was de-stemmed, crushed and pressed immediately with no prolonged skin contact. The juice was cold settled, racked and fermented using Prise de Mousse yeast exclusively in stainless steel tanks at very cold temperatures. At completion of fermentation a small amount of similarly fermented Orange Muscat was blended in and the wine was held at 0˚C until bottling.

Tasting Notes:
The wine has the hallmark Chenin characters of rose water and pineapple and, most importantly, the hallmark Okanagan Valley characters of green apple, honey and peach! There is residual sugar in this wine and it is balanced perfectly with consummate Chenin acidity. 2008 was a banner vintage for white wines in the Okanagan and this Chenin Blanc is an excellent example.
### 2006 Sparkling Chenin Blanc

**CSPC:** 820696  
**Price:** $29.99  
**Production:** 100 Cases  
**Availability:** Winery Direct

**The Blend:** 100% Chenin Blanc

**Details:**
- **Alcohol**: 12.4%  
- **RS**: 8.2 g/L  
- **pH**: 2.89  
- **TA**: 10.3 g/L

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**Notes on the Grapes and Winemaking:**
These grapes were harvested four weeks in advance of the main Chenin Blanc harvest in order to achieve higher acidity and lower sugar. The base cuvée was fermented to dryness in a stainless steel tank using a traditional Champagne yeast. For fermenting in bottles in the traditional method, a typical tirage bottling was done, with one exception. The yeast added to the bottles was in tiny gel capsules (looking remarkably like caviar!) rather than loosely suspended in the wine. This allowed us to avoid the forearm destroying riddling method. The wine was stored for two years with these yeast capsules before disgorging. No dosage has been added.

**Tasting Notes:**
It tastes like Okanagan Chenin Blanc! A good thing about sparkling wine is that the second fermentation in bottle seems to magnify the varietal characters of any base cuvée. Consequently, the characteristics are pineapple, roses and honey - and they are intense. There is a fair hit of acidity in this sparkler but the intensity of fruit carries it easily. It should be noted that this wine was a learning project for Cellar Master, Bailey Williamson. It looks like he went from apprentice to master in a single vintage!
2007 CHARDONNAY

CSPC: 738823
PRICE: $19.99
PRODUCTION: 1128 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: September 4, 2008

THE BLEND: 97% Chardonnay
3% Sauvignon Blanc

DETAILS:
Alcohol 13.9%
RS 1.8 g/L
pH 3.42
TA 7.2 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
This wine is a blend of three chardonnay vineyards; two on the Golden Mile, the other on the Black Sage Bench. A small amount of Sauvignon Blanc from the Black Sage Bench was also introduced to the blend. All lots were harvested early in the season, immediately pressed as whole clusters, and the resulting juice was allowed to cold settle for a few days before racking and yeast inoculation. One of the Golden Mile lots (25% of the total volume) was fermented and aged in a stainless steel tank, while the others were all barrel fermented in new and 1-year-old French (80%) and American (20%) oak barrels. All barrels had their lees stirred approximately every 2 weeks for 4 months.

TASTING NOTES:
Pineapple, grapefruit, and lemon zest dominate the aromas in this wine. The use of tight grained oak barrels has given a flinty, smoky character which lasts from aroma through finish. The combination of a structured acidity, dry texture, and medium body give outstanding compatibility with food. This is the consummate white-meat wine.
2008 VIOGNIER
ROUSSANNE MARSANNE

CSPC: 848697  
Price: $23.99  
Production: 301 Cases  
Availability: Winery Direct, VQA Stores and select private retail and restaurant accounts

The Blend: 46% Viognier  
44% Roussanne  
10% Marsanne

Details:  
Alcohol 13.8%  
RS 4.8 g/L  
pH 3.36  
TA 8.4 g/L

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Notes on the grapes and winemaking:  
All of these grapes were grown in the light soils of the Black Sage Bench. All were harvested very ripe with nicely balanced acidity. These grapes typically have very tannic and bitter skins so the clusters were pressed whole to minimize any maceration and leaching of bitterness into the juice. The fermentations were all conducted very cool in stainless steel tanks using Prise de Mousse and DV10 yeasts. No lees contact was allowed post-fermentation; the wine was simply allowed to settle and clarify and was immediately prepared for bottling. Simple.

Tasting Notes:  
There are some delicious fig, pineapple, and melon aromas in this wine, promising much for the palate. And the palate delivers, both in the fruit character and in the texture. Despite the firm acidity in this wine, it presents very soft and creamy on the palate. This is a lush and rich wine – very luxurious.
2007 PINOT NOIR

CSPC: 753251
PRICE: $22.99
PRODUCTION: 1424 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: September 4, 2008

THE BLEND: 94% Pinot Noir
6% Gamay Noir

DETAILS:
Alcohol 13.2%
RS 0.9 g/L
pH 3.62
TA 6.9 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
The Pinot Noir grapes came predominantly from the heavy soils low on the east side of the South Valley, with the balance coming from Cawston. The Gamay Noir was grown in Okanagan Falls. Because of its thin delicate skin and bitter seeds, the Pinot Noir was barely crushed, allowing mostly whole berries to arrive at the fermentation tank and be broken down eventually over the course of fermentation. Fermenting temperatures of about 25ºC were the order, and pressing generally occurred just before dryness. Alcoholic and malolactic ferments were completed in a mix of new through 5-year-old barrels, which heavily favoured Bertranges and Alliers type of grain. Barrel time was limited to 7½ months before racking, blending, and bottling.

TASTING NOTES:
Sweet, candied cherry and leather show on the nose of this wine. Consistent with previous vintages from these vineyard sites, there is a distinct and appropriate earthy quality to the wine. A cherry pie flavoured palate with soft tannins is accompanied by a roasted nut character in the background. The finish is long, flinty, earthy, and pleasing. With its acid/tannin balance this Pinot Noir will pair nicely with tomato based meat sauces.
2007 MERLOT

CSPC: 757914
Price: $23.99
Production: 1820 Cases
Availability: Winery direct, BC Liquor Stores, VQA stores and select private retail and restaurant accounts

The Blend:
85% Merlot
15% Cabernet Sauvignon

Details:
Alcohol 13.9%
RS 1.65 g/L
pH 3.65
TA 7.65 g/L

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Notes on the grapes and winemaking:
The grapes for this wine have been sourced from the Golden Mile, Black Sage Bench, and Cawston areas. Each lot was crushed and fermented separately at a range of temperatures to start building fruit complexity. As they were pressed, each lot remained separate and were allocated to a complex mix of oak barrels to develop or dampen existing characteristics as desired. As with all our red wines, the malolactic ferment was conducted in the barrels and was followed by a racking and return to barrels. Total barrel ageing time was 15 months.

Tasting Notes:
This wine is a good example of the Okanagan Merlot style which is gaining recognition. The style is neither cloyingly sweet nor overly full bodied, but structured with fine tannins and acidity which is recognizable and fresh rather than sour. The aromas and flavours are typical and distinct for the area – blackberries, plums, and chocolate. With structure that can only come from the Okanagan, the wine sits well with a meal of protein (the four-legged type).
2006 CABERNET SAUVIGNON

CSPC: 897629
PRICE: $27.99
PRODUCTION: 1271 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: September 4, 2008

THE BLEND: 85% Cabernet Sauvignon
15% Merlot

DETAILS:
Alcohol 14.4%
RS 1.1 g/L
pH 3.78
TA 5.8 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
BC Cabernet Sauvignon has long shown promise; and now that the vines are beyond fruiting maturity and into vine maturity, this promise is being realized with this wine amongst others. This wine is made primarily from fruit grown on the Black Sage Bench on 8-year-old vines, which are fertilized heavily with a cocktail of composts to fortify what is basically pure sand. Fermentations were conducted at medium high temperatures (25°C) to allow a good compromise of tannic extraction and fruit preservation. All lots were pressed at dryness and aged in new through 3-year-old, thin-stave Chateau Ferre barrels, sourced for the most part from Bertranges forest.

TASTING NOTES:
This wine embodies fantastic Cabernet character; cocoa, with fresh blueberry and capsicum on the nose. It shows the hallmark “fresh green pepper” character of the variety which is vastly more interesting than the pickled olive that can come from a hotter ferment. There are fine but assertive tannins to balance more of that blueberry flavour on the palate. The finish is dry and smoky with a cedar quality. This structured wine will always do well with meats and cream sauces.
2007 SYRAH

CSPC: 417287
PRICE: $24.99
PRODUCTION: 1820 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: December 1, 2008

THE BLEND: 96% Syrah
4% Viognier

DETAILS:
Alcohol 13.9%
RS 2.1 g/L
pH 3.91
TA 5.7 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
The Syrah lots were grown at two sites on the Black Sage Bench and at a vineyard on the Golden Mile, adjacent to the winery. The Viognier in the blend was grown on the Black Sage Bench. The Viognier was picked and crushed with each of the Syrah lots and they were co-fermented relatively hot (30°C+). They were pressed just prior to alcoholic completion and were allowed to finish this in-tank. One lot has been aged for 9 months in a single large oak tank while the rest were racked into a mix of new through 3-year-old French and American barrels for malolactic fermentation and 9 months of aging. The final blend was assembled and bottled in late August 2008.

TASTING NOTES:
This soft, blousy wine has typical Okanagan Syrah pepper characters and, of course, typical Okanagan Anything fruit intensity. The addition of the Viognier has brought some interesting apricot and fig aromas to the background. The wine is very dry, with fine soft tannins, which should help it match well with some grilled or barbecued protein.
2007 ZINFANDEL

CSPC: 116095
PRICE: $29.99
PRODUCTION: 47 cases
AVAILABILITY: Winery Direct
RELEASE DATE: December 1, 2008

THE BLEND: 92% Zinfandel
8% Merlot

DETAILS:
Alcohol 14.4%
RS 2.3 g/L
pH 3.94
TA 6.2 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
As with the 2005 vintage, these grapes came exclusively from the Fournier vineyard low on the Black Sage side of the Valley. And, also like the 2005 vintage, it was a struggle to deal with the typical Zinfandel vineyard problems – cluster sizes, exploding berries in the vineyard leading to disease pressure, and of course, the long hang time required. The fruit was brought in eventually though; and after sorting out the botrytis, there was barely enough to cover the bottom of the fermentation tank. So the grapes were fermented in a couple of sanitized picking bins, punched down for a couple weeks, pressed well before dryness, and allowed to finish ferments in new American oak barrels. The wine was left in these barrels for 10 months, racked and bottled.

TASTING NOTES:
This wine has a concentrated raspberry and boysenberry aroma, with pronounced black pepper. Aggressive tannins balance a strawberry jam palate. The finish is long and typically Zinfandel spicy. With its pure fruit character, tannins, and spiciness, this really is an excellent barbecue wine. The nice acidity that Zinfandel is known for does show well with tomato-based barbecue sauces.
2007 Jackpot Viognier

CSPC: 789040
PRICE: $29.99
PRODUCTION: 148 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: September 4, 2008

THE BLEND: 100% Viognier

DETAILS:
Alcohol 13.5%
RS 0.6 g/L
pH 3.47
TA 8.3 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
These Viognier grapes were grown low on the Black Sage side of the Valley, and were allowed a significantly long hang time which translated into the wine’s viscous body. As Viognier skins are remarkably tannic, the grapes were pressed whole cluster to minimize skin contact with the juice, and the press yield taken was appallingly low. Once the juice was cooled and settled it was inoculated with Prise de Mousse yeast and immediately transferred to new Medium grained Chateau Ferre barrels for fermentation at an average temperature of 16°C. At completion of fermentation (23 days), the wine was immediately racked from its lees to a stainless steel tank where it was stabilized for bottling.

TASTING NOTES:
This wine has great, typically Okanagan aromas – peach and apricot – and it is a mouthful on the palate. Fortunately the infamous Viognier skin tannins were avoided as the wine comes off quite soft and, typical for this grape, somewhat oily. Another theme that persists from the palate through the finish is the flavour of melons – cantaloupe and honeydew. Because of its texture, this could be a dinner wine to substitute where one would normally have a red wine. It certainly has the weight to go with a meaty meal.
2007 JACKPOT CHARDONNAY

CSPC: 580910
PRICE: $34.99
PRODUCTION: 311 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: December 1, 2008

THE BLEND: 100% Chardonnay

DETAILS:
Alcohol 14.1%
RS 2.4 g/L
pH 3.42
TA 7.2 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
The northwest corner of the Castle Vineyard Chardonnay is one block that consistently gives us outstanding fruit. We poured a remarkable effort into this block with its irrigation and canopy management, and the thinning of the clusters to one per vine shoot. At harvest, the grapes were — in a word — perfect. They were pressed whole cluster to a low yield, inoculated with a well-known Champagne yeast, and allowed to ferment in new Medium and Tight grained barrels generally sourced from the central regions of France. After a month, lees stirring occurred regularly every 2 weeks for 6 months and the wines were then allowed to settle and clarify in the barrels for another month – 8 months total barrel time.

TASTING NOTES:
There is tremendous complexity in every aspect of this wine. The fruit characters range from Okanagan through tropical types, accompanied by mineral, cordite and savoury flavours. Although this wine was fermented and aged exclusively in new barrels, it comes off remarkably as only lightly oaked; a testament to the weight and purity of this wine’s fruit character. The wine’s structure will allow significant aging time. Because of this structure, it is also an extremely versatile food wine.
2007 JACKPOT PINOT NOIR

CSPC: 859421
PRICE: $34.99
PRODUCTION: 519 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: December 1, 2008

THE BLEND: 100% Pinot Noir

DETAILS:
Alcohol 13.8%
RS 0.8 g/L
pH 3.72
TA 6.8 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
These vines, located just metres from the winery, received daily attention, be it canopy and irrigation management, thinning, or just plain love. The grapes were harvested slightly earlier than normal this vintage, and they were in fantastic condition with excellent sugar and acid balance. The maceration was typical – 10 days pumped over, with temperatures spiking at a cool 24°C. Malolactic fermentation was completed in a mix of new through 4-year-old French barrels, heavily skewed to barrels of Bertranges origin. The wine was allowed to age in those same barrels for the next 10 months.

TASTING NOTES:
Very typical to this vineyard vintage after vintage, this wine has intense aromas that come across mainly as cherries and leather. There are some spicy cloves and tobacco characters as well, which originate from the Bertranges barrels. The mouthfeel is quite full for a Pinot Noir, and the tannins are fine but definitely present. As with any good Pinot Noir that will age well, there is a balanced acid component. The wine is not tart in the slightest but has the special acidity that sets Pinot Noir apart from all other red wines, and as such will always do well with oily meats or with a tomato based sauce.
2007 JACKPOT SYRAH

CSPC: 876698
PRICE: $34.99
PRODUCTION: 625 cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: December 1, 2008

THE BLEND:
92% Syrah
8% Viognier

DETAILS:
Alcohol 14.4%
RS 1.8 g/L
pH 3.93
T 5.9 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
The Syrah for this wine came from one vineyard in the sandy, well-composted soils high on the Black Sage Bench. The Viognier was grown on the Golden Mile, adjacent to the winery. The grapes were harvested in late October, and both Syrah and Viognier were crushed cold to a 6,000 litre oak tank. They endured a 2-week cold soak followed by a fermentation which spiked at 32°C – hot! The wine was pressed at dryness and then allowed to complete malolactic fermentation and age in a mix of new and old French (Vosges and Centre of France) and Hungarian barrels. To maintain the pure fruit character, the wine was racked from barrels after only 10 months of aging, and bottled.

TASTING NOTES:
This spicy, meaty, sausagey blockbuster of a wine has intense aromas and flavours and the texture commands attention. The quality of fine assertive tannins fully makes up for the precious little acidity in this wine. This wine is very savoury yet somehow there is ample and appropriate berry fruit right alongside this through the palate and its lengthy finish. To match this with food, think protein – lean gamey protein.
2006 FIFTH ELEMENT

CSPC: 45922
PRICE: $35.99
PRODUCTION: 1262 cases
AVAILABILITY: Winery Direct, BC Liquor Stores, VQA Stores and select private retail and restaurant accounts
RELEASE DATE: December 1, 2008

THE BLEND:
38% Merlot
28% Cabernet Franc
22% Cabernet Sauvignon
6% Malbec
6% Petit Verdot

DETAILS:
Alcohol 14.3 %
RS 1.2 g/L
pH 3.66
TA 6.4 g/L

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NOTES ON THE GRAPES AND WINEMAKING:
There are too many individual grape lots in this wine to adequately summarize but let’s try. The Merlot grapes came from the Golden Mile side of the valley while the rest of the blend originated from the Black Sage Bench. All of these were farmed meticulously and harvested in good nick. At the crush pad, all lots were kept separate to keep blending options open. The fermentations were generally typical – no extended macerations or weird winemaking techniques, just good honest practices and attention to details. The barrels used were almost exclusively new through 3-year-old, thin-stave, Medium and Tight grain Chateau Ferre. Blending was conducted in June 2008 with bottling done the following month.

TASTING NOTES:
This wine is about balance, elegance, and a “delicious complexity” factor. There is a lot going on in the aroma and even more on the palate. The flavours run from tobacco through chocolate with much fruit between, while the texture is mouth filling but not cloying. The tannins and acidity hold the wine together. The finish is long, which allows time for the complexity of flavours to reveal themselves. This is a classic steak wine.