



July Wine Club Selection

2019 Texture Pinot Gris – Kozier Organic Vineyard, Naramata Bench

Farmed at the certified organic Kozier Vineyard, these Pinot Gris grapes are grown on an east-facing block overlooking Okanagan Lake which is bathed in the afternoon sun. After careful handpicking, the grapes are gently pressed, the juice is settled overnight and then fermented in stainless-steel at a cool temperature.

Bright and crisp aromatics with floral overtones introduce this Pinot Gris. The wine is lively and refreshing and pairs best with a patio, your favourite Spotify playlist, and a rousing game of scrabble.

2019 Gewürztraminer, Kozier Organic Vineyard, Naramata Bench

Our small lot Gewürztraminer is relatively new to the Roche Wines portfolio. It displays succulent tones of lychee and ripe nectarine with hints of Asian pear and white blossom.

Beautifully balanced, this wine would be a perfect pairing to a Linguine Vongole, Munster tarte, or even a ripe camembert. This versatile wine would be the perfect pairing for most dishes and occasions.

2018 Rosé – Domaine Roche Vineyard, Naramata Bench

Sourced from our organically farmed 8-acre home vineyard overlooking the city of Penticton and Okanagan Lake, these 22 yr old ungrafted Zweigelt & Schonberger vines are deeply rooted in a mix of silt, organic matter, and gravel. Hand harvested and pressed gently; this vivid colour is the result of just 45 minutes of skin contact. 96% Zweigelt and 4% Schonberger were fermented in stainless steel to preserve the freshness and exuberance of aromas.

Provençal in style, this delightful Rosé has an irresistible nose of melon and floral notes that leads to berry fruit and pomegranate on the palate. It pairs perfectly with squid, kettle chips, sundried tomato pizza, and some light gardening work in the backyard.

2018 Texture Pinot Noir, Kozier Organic Vineyard, Naramata Bench

Grown on west facing slopes this Pinot Noir, is hand harvested from a vineyard composed of gravel, sand, and organic material from the mountainside above mixed with a denser glacial silt. Fermented in stainless steel tanks with regular pump overs and pressed after 3 weeks on skins.

30% of the wine was aged for 10 months in neutral French oak.

The nose reveals some cranberry and cherry aromas with fresh earthy notes. On the palate, sweet but restrained fruit leads to moderate tannins and a long finish. This wine pairs perfectly with roasted chicken, grilled pork tenderloin with root vegetables but has the finesse to complement halibut or salmon.

2017 nuances – Kozier Organic Vineyard, Naramata Bench, Suncrest Vines Oliver

Drawing from the savoir-faire of six generations of winemaking in Bordeaux, **nuances** is blended to balance the character of vintage, vineyards, and varietals. From the Kozier Organic Vineyard perched high on the Naramata Bench, our Merlot has achieved optimal ripeness and is the rounding feature to this wine. Further south in the Okanagan just north of Tuc-el-nuit Lake, the Cabernet Franc and Cabernet Sauvignon are the perfect balance to compliment this delicious small lot wine. Juicy berry fruit and floral notes. Ripe blackberry, cassis, and herbal tones, generous mid-palate, and a clean finish. Aged 12 months in 10% new French oak



2017 CHÂTEAU



Since 2016 we have been sourcing our Merlot, Cabernet Sauvignon, and Cabernet Franc from 2 distinct farmed vineyards. This the 2nd vintage of our flagship wine and this year's blend is 54% Cabernet Sauvignon, 36% Merlot, and 10% Cabernet Franc.

The Merlot comes from the Kozier Organic Vineyard on the Naramata Bench where the soils are a mix of glaciolacustrine (silt and sand) and mixed soils higher up which include gravel and gneiss. The vines are carefully hand-tended and are 10 years old and the grapes were picked on October 10th, 2017.

The 20-year-old Cabernet Franc and Cabernet Sauvignon are sourced from Suncrest Vines in Oliver, BC just north of Tuc-el-Nuit Lake and the soils are a post-glacial alluvial gravel and moraine. The Cabernet Franc was picked on October 22, 2017 with the Cabernet Sauvignon coming in one day later, the 23rd.



After being hand sorted and picked, the grapes underwent a natural cold soak over 2 days. The grapes spent 22 days on the skins with daily pump overs and déléstage¹. After 8 days of post fermentation and post maceration, the wine is pressed on the tannic characteristic of the wine, this is determined by taste. After that, the wine goes through a secondary malo-lactic fermentation and spends 18 months in French oak, with 40% new French oak.

For our CHATEAU and nuances barrel program, we use a mixture of Loire and Bordelais coopers with most barrels MT (medium toast) or ML (medium long) which allows for a longer penetration of the oak characteristics.

Unfined and unfiltered, this wine was bottled in June 2019. Out of 10 barrels, there was a total of 258 cases produced.

On the palate, this wine has a juicy scintillating acidity full of cassis, bramble, and blackberries with a hint of herbal and savoury notes and a whiff of pencil shavings with a long elegant finish

Recommended cellaring time is now to 2030, decant ahead of serving and pair with roasted and grilled meats.

¹ **Wine 101 term** - Délestage - A process by which most of the fermenting red wine is drained out of the tank leaving the skins behind, and then returning it vigorously back into the vessel. This method increases the extraction of aromas, flavours, and colour by breaking up and rearranging the solids in the tank. It also allows extra aeration and is a complement to other fermentation management techniques, punchdowns and pumpovers. Our Merlot has seen this process twice during the fermentation.