



ROCHE WINES

# CHÂTEAU 2017

Okanagan Valley, BC

## TASTING NOTES

Our annual masterpiece - this wine demonstrates the world class potential of British Columbian wine. Ripe juicy black fruit, fragrant violets, and very complex notes of cocoa, liquorice, and garrigue. Tannins soft with age. Powerful, adept, storied.

## FOOD PAIRING

Lamb shanks braised for days. Century eggs, braised shiitake mushrooms, bok choy. Tomahawk steaks grilled on the campfire. The best camping trip ever.

## TRADE DESCRIPTION

Menu anchor - refined red with ripe black fruit, dried herbs, bitter chocolate. Chalky tannins.

## WINEMAKING

Stainless steel fermented.

## AGING

Aged for 18 month in French oak, 40% new for greater complexity and depth.



SMALL LOT

VEGAN

GLUTEN FREE

FLAGSHIP

FOR CELLARING

## GRAPE VARIETIES

Merlot 36%  
Cabernet Franc 10%  
Cabernet Sauvignon 54%

## AGING POTENTIAL

9 Years

## DRINK WINDOW

2022-2026

## TERROIR

In the heart of the south Okanagan, the Black Sage Bench mainly consists of sand, with small pockets of gravel. It is warm, with high sunshine hours to achieve optimal ripeness of the Bordeaux varieties.

258 cases	750mL	13.7% abv	dry	2.4 g/l residual sugar	high acid	5.85 g/l TA	3.9 pH
medium-full bodied		medium-high tannins		natural cork	CSPC: 183705		SKU: 183705



With a deep love for our French culture, we are embracing raising our vigneron family on the Naramata Bench. The organically-grown vines are our children's playground; the simple winery is our home. We make wine in the méthode française to honour our roots and mentors. Each vintage is a gift to our guests, inviting you to join us in celebrating the every day joys of life. *C'est l'art de vivre.*