



## TI AMO



### FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

### HARVEST & VITICULTURE REPORT

The 2021 growing season in the South Okanagan was one for the history books as the driest on record, due in large part to the “Heat Dome” and its record breaking high temperatures. It was also one of the warmest years, seeing the most growing degree days GDD (1758) since 2015. Following flowering, we experienced an extremely dry and hot June during fruit set. The heat led to a lighter fruit set and smaller berry size than usual. While there was less fruit per vine and the yield was light in volume, on the upside the smaller berries in the clusters resulted in more concentrated flavours and colours on the red varietals. Similarly, for the white varietals there are intense flavours and vibrant aromatics. With the warm dry season, the grapes reached phenolic ripeness earlier than usual with harvest commencing and finishing early. We began picking the whites on August 27th for our Ti Amo (Prosecco-style sparkling wine). We started picking our first reds in mid-September with our Block 10 Merlot on September 14th at our historic Golden Mile Bench estate vineyard. We finished our last estate reds pick with Cabernet Sauvignon from Block 8 of our Golden Mile Bench vineyard on October 28, 2021. Overall, the 2021 harvest produced wines of outstanding quality and varietal character. We expect to see some intense, fruit driven wines, with excellent depth of flavour.

### WINEMAKING

Beautifully aromatic, this year's vintage of our Prosecco inspired wine is primarily Pinot Gris, complemented by Gewürztraminer and Sémillon. The grapes were grown mainly on our estate and our Vineyard Manager's neighbouring vineyard on Road 8, and were hand harvested early in the season. The fruit was carefully sorted, whole berry pressed, cold settled, and then cool fermented in stainless steel tanks. Following blending, the wine was re-fermented in the Charmat method for a period of 6 weeks and then bottled cold to retain the lively effervescence. A fabulously fresh sparkling crafted to be fruity, floral and fun.

### TASTING NOTES

This joyful sparkling wine bursts with fragrant honeysuckle and orchard blossom notes. The refreshingly delicious palate shows light Okanagan pear and candied citrus zest flavours, with a pleasing touch of sweetness. A quintessential wine for entertaining loved ones, enjoy with cocktails, brunch or desserts.

Harvest Date	August 28-29, 2021	Winery Price	\$21.99 (BC+tax)
Bottling Date	April 11, 2022	CSPC	101422
Grape Variety	Pinot Gris, Gewürztraminer and Sémillon	UPC	626990222125
Vegan	Yes		
Aging	6 months, 100% Stainless		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	11.4%		
Residual Sugar	18 g/L		
pH	3		
Total Acidity	8.63 g/L		
Brix at Harvest	18.8 average		
Availability	Wine Shop, Bench Club, Terrafina, online, select restaurants		