



JOE'S BLOCK



STORIED SERIES

Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

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 varieties. Similarly, for the white varieties 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

The 2021 vintage of Joe's Block was hand picked from Block 13 of our historic Golden Mile Bench vineyard on October 22, 2021. Sourced from Italy and planted in 1968 by BC wine pioneer, Joe Busnardo, these vines produce small, intense berries that result in a robust, premium wine. The grapes were hand sorted to select the best fruit before going through our destemmer, leaving the berries whole for a two-day cold soak in one of our Italian Ganimede fermentation tanks. The tank was then inoculated to undergo an extended 20-day maceration. The resulting wine was gently pressed and encouraged through malolactic fermentation. This small-batch wine was barrelled down to exclusively French oak barrels where it was aged for 18 months before being blended and bottled on May 26, 2023.

TASTING NOTES

Delightfully rich and complex, the aromas of our 2021 Joe's Block are laden with sweet tobacco, roasted herbs and a lightly toasted note of cedar. The palate showcases a lovely harmony of savoury black olive and white pepper combined with fruit-forward cherry which leads into a long and earthy finish. This wine would pair beautifully with ricotta and spinach cannelloni, or a rare ahi tuna crusted with an olive tapenade.

Harvest Date	October 22, 2021	Winery Price	\$39.99 (BC+tax)
Bottling Date	May 26, 2023	CSPC	387129
Grape Variety	100% Italian Clone Merlot	UPC	626990222187
Vegan	Yes		
Aging	18 months		
Oak	100% French		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	14.8%		
Residual Sugar	0.3 g/L		
pH	3.9		
Total Acidity	5.9 g/L		
Brix at Harvest	25.5 average		
Availability	Wine Shop only		