THESIS
VINTAGE 2013

VARIETAL BLEND
Merlot (38%)
Cabernet Franc (36%)
Cabernet Sauvignon (26%)

SUB-APPELLATION
Golden Mile Bench (100%)

APPELLATION
Okanagan Valley

VINEYARD
Arise Bench

HARVEST DATE
Merlot: Oct 14-17
Cabernet Franc: Oct 18-26
Cabernet Sauvignon: Nov 1-6

BRIX AT HARVEST
25°

pH
3.72

TITRATABLE ACIDITY
6.5 g/L

RESIDUAL SUGAR
0.26 g/L

ALCOHOL
14.0%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
60% new, 40% 1-yr old

MATURATION
16 months in barrel

BOTTLING DATE
June 29, 2015

AGING POTENTIAL
2017-2027

ACCOLADES:

*"Lots of polish
…should age well"*

~ Jamie Goode,
The Wine Anorak (UK)

92 Points

~ John Szabo (MS)
Principal Critic,
WineAlign

VINTAGE CONDITIONS
2013 began with a seasonal budbreak in late April, followed by good growing conditions in early May. Warmer than average temperatures in June combined with warm and dry conditions in July caused earlier than expected véraison during the 3rd week of August. Late September was marked by 13 days of cool, wet, and unpredictable weather, but a long stretch of warm and sunny days in October brought about full phenolic and flavour ripeness in all varieties.

TASTING NOTES
Opulent cassis and freshly picked blackberry aromas are complemented by violets, cedar, and a pronounced minerality. The densely textured, savoury palate has lively acidity, succulent dark fruits, and polished, refined tannins. Combining generosity with elegance, the finish is long and persistent.

FOOD PAIRING SUGGESTIONS
Brown butter and sage tossed gnocchi with wood roasted mushrooms; roasted pheasant with chestnut fennel fricassee; venison tourtière; charcoal grilled bone-in ribeye with crispy bone marrow; and firm cheeses such as Boerenkaas or Gorts Extra Aged Gouda.