

Pacina

When I first visited the Pacina property, just south of Chianti's rolling hills, I was struck by the history of the place. From the time-worn farmhouses to the oyster fossils marking their sandy clay soils, this is a place steeped in its own past.

The Tiezzi-Borsa family has run the farm, 20km east of Siena, Tuscany, for five generations. Steafano, the husband of the current winemaker Giovanna, showed me around the 10th century monastery and their vineyards. The property cultivates Sangiovese, Canaiolo, Ciliegiolo, Trebbiano and Malvasia Tosacana alongside fields of farro, chickpeas, and lentils.

It was Giovanna's mother, Lucia, a biologist by trade, who insisted on farming with the rhythm of nature, a legacy since carried on by her daughter. The wines have been produced without added SO₂ since 1987. Their philosophy of working with and not against the distinctive characteristics of the property is very evident in the wines.

The combination of fossil-dotted sandy clay soil (Tufo di Siena) and their sheltered position in the foothills of Chianti results in powerful tannins, even by Sangiovese standards. Creating the perfect balance takes time. For the core cuvée this means two years in concrete tanks followed by at least two more years in 500L botti and another two in 750ml before release. The resulting wines show the structure and balance of the property and winemaker, while also showing the unique expression of the vintage.

Pacina produces wines that are unapologetically unique and I hope you love them as much as I do.



TUSCANY, ITALY



Pacina



PACINA 2014

GRAPES: Sangiovese 95% Canaiolo and Ciliegiolo 5%

AGEING: Maceration and malolactic fermentation in Concrete, 18-24 months in 500L Botti and 1700-2500L allier oak casks. 18 months in bottle before release

ABV: 13.5%



PACINA 2015

GRAPES: Sangiovese 95% Canaiolo and Ciliegiolo 5%

AGEING: Maceration and malolactic fermentation in Concrete, 18-24 months in 500L Botti and 1700-2500L allier oak casks. 18 months in bottle before release

ABV: 14%



DONESCO 2019

GRAPES: Sangiovese (younger vines ~15 years old)

AGEING: Maceration and malolactic fermentation in Concrete, ~24 months in concrete and inox tanks

ABV: 15%



MALENA 2019

GRAPES: Ciliegiolo 80% Syrah 20%

AGEING: Maceration in Concrete, Malolactic fermentation in barrique, 12 months in barrique

ABV: 14.5%

CELLAR PRACTICES

ORGANICALLY CERTIFIED

INDIGENOUS
FERMENTATION

NO ADDITIVES

UNFINED

UNFILTERED

HAND HARVESTED

MAX SULFUR USE
~10PPM AT BOTTLING

NO TEMP CONTROL
ON WINE

° PLATO ferments

Cantina Furlani

Cantina Furlani is nestled on the slopes of the towering Dolomites. The family's vines are planted in granite and schist soils, climbing the mountains to the east of Trento. The vines are currently under the care of Matteo Furlani and his father Fabio.

Elevation aside, growing grapes in the mountains is no easy feat. With cool evenings and the potential for damp weather, fungal threats are always present. Growing grapes without heavy intervention in such challenging conditions necessitates working with nature and not pushing against it. Thus many of the vines are trained in Pergola Trentina (pictured below). The vine canopy is trained at an angle overhead, allowing the canopy to more directly capture the sun's energy. Because the shoots grow at an angle the grape clusters are able to hang freely from the canopy even without leaf thinning. This allows for more airflow around the clusters which dries them quickly in damp weather, reducing the need for fungicides.

The region is blessed with a diversity of grape varieties and Matteo tries to work with as many as possible, seeing the possibilities each entails. Exploring those possibilities has resulted in a range of cuvées, from fresh reds to enigmatic skin-contact whites, and of course, the bubbles.

For his notorious sparkling wines, Matteo has developed a method he refers to as metodo interrotto or "interrupted method." First, the base wines for bubbles are allowed to ferment to completion and rest over the winter. Then, in February or March, reserved and frozen must from the same parcel of grapes is added to the wine as a tirage before bottling. The resulting wine is released undisgorged and lands somewhere between Pet-Nat and Traditional method.



TRENTO, ITALY



Cantina Furlani

CELLAR PRACTICES



ALPIO MACERATO FRIZZANTE

VINTAGE: 2020

GRAPES: Muller Thurgau, Traminer & Sauvignon Blanc

AGING: 2 week maceration, completes fermentation, reserved frozen must added as tirage before bottling, undisgoured.

ABV: 11.5%



MACERATO FRIZZANTE

VINTAGE: 2020

GRAPES: Pinot Grigio

AGING: 10 days skin contact, completes fermentation, reserved frozen must added as tirage before bottling, undisgoured.

ABV: 11.5%



ALPIO FRIZZANTE

VINTAGE: 2020

GRAPES: Lagarino bianco, Verderbara

AGING: Direct press, completes fermentation, reserved frozen must added as tirage before bottling, undisgoured.

ABV: 11.5%



BIANCO

VINTAGE: 2020

GRAPES: Müller Thurgau

AGING: Direct press, fermented in stainless steel and demijohns, left to settle outdoors in the winter, bottled in the spring

ABV: 11.5%



ROSSO20

VINTAGE: 2020

GRAPES: Negrara, Pavana, Rossara, Teroldego and Marzemano

AGING: destemmed, co-fermented on skins for 10 days, pressed and aged in stainless, bottled in the spring.

ABV: 11.5%

ORGANICALLY
CERTIFIED

BIODYNAMIC
PRACTICES

INDIGENOUS
FERMENTATION

NO ADDITIVES

UNFINED

UNFILTERED

HAND HARVESTED

NO ADDED SULFUR

NO TEMP CONTROL
ON WINE

MUST FOR TIRAGE
IS FROZEN

Ampeleia

Ampeleia was born in 2002 as an agricultural project and a winemaking vision. It has been guided from the start by Marco Tait, who has overseen the farming and the winemaking for the better part of 20 years. His aim is to express the potential of this particular area in Maremma, the maritime region of eastern Tuscany, through attentive and curious farming and joyful winemaking.

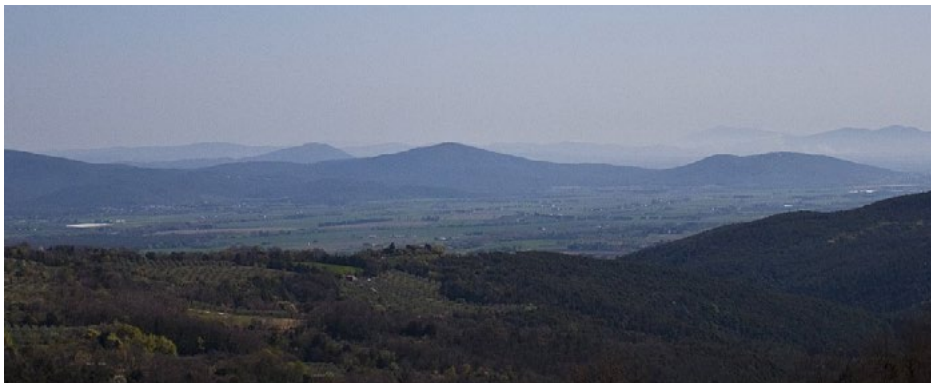
Ampeleia is centered in the town of Roccatederighi, in the Colline Metallifere (“metal-bearing hills”), a range of hills that have been mined since the time of the Etruscans. The entirety of the estate’s vineyard holdings is made up of many different plots of land spread out among different levels of altitude. Ampeleia’s winemaking focus is working with the variations in elevation, soil type, and microclimate found in the region’s hills as they approach the coastal lowlands. To that end, the vineyards are split into three distinct altitudes:

Ampeleia di Sopra: Between 450 and 600 meters above sea level, these vineyards represent the largest piece of the estate. Of the 70 total hectares, 15 are planted, with predominantly Cabernet Franc. Much of the remaining landscape is chestnut groves.

Ampeleia di Mezzo: At 250-350 meters above sea level, 10 of these 35 hectares are planted with vines. The vineyards are divided among many small plots of land, and produce mainly Carignan, Grenache, Alicante Bouschet, and Sangiovese.

Ampeleia di Sotto: 10 of these 15 hectares are under vine, and these sections of the estate are the most quintessentially Mediterranean. At about 200 meters above sea level, they are planted with traditional Mediterranean varieties, chiefly Grenache (here referred to as Alicante Nero), which has a long history in the region.

Farming and winemaking at Ampeleia is guided by the desire to purely understand and honestly express the specific charms of this region, its history, and its fruit. Conversion to biodynamics began in 2009 with the Ampeleia di Sopra vineyards. This process is ongoing in the remaining vineyards, which are currently farmed organically. The wines are naturally fermented and bottled without intervention or additives beyond minimal sulfur.



TUSCANY, ITALY



Ampeleia



KEPOS 2018

GRAPES: Alicante, Carignano & Mourvèdre

ELEVATION: 200-350 meters

AGEING: 11 months in concrete tanks

ABV: 13%

IMPRESSION: Black cherry, earth, smoke and herb



UNLITRO 2021

GRAPES: mainly Alicante with Carignano, Mourvedre, Sangiovese and Alicante Bouschet

ELEVATION: 200-350 meters

AGEING: 6 months in concrete tanks

ABV: 12%

IMPRESSION: Raspberry, plum, grass and earth



ROSATO 2021

GRAPES: 80% Carignano, 20% Alicante Nero

ELEVATION: 250 meters

AGEING: 6 months in concrete tanks

ABV: 10%

IMPRESSION: Raspberry, fresh, and light



BIANCO 2021

GRAPES: Trebbiano 90%, Malvasia 5%, Ansonica 5%

ELEVATION: 300-600 meters

AGEING: 7 days skin-contact maceration & 6 months in concrete tanks

ABV: 11%

IMPRESSION: Golden, honey, straw, and apricots

CELLAR PRACTICES

ORGANICALLY FARMED
(IN BIODYNAMIC CONVERSION)

INDIGENOUS
FERMENTATION

NO ADDITIVES

UNFINED

UNFILTERED

HAND HARVESTED
(UNLITRO MACHINE HARVESTED)

SULFUR USE <40PPM

Podere Pradarolo

Nestled in Ceno Valley of Emilia Romagna, Podere Pradarolo is situated in historically prized territory for grape growing. The Carretti Family purchased the estate in 1972, and from 1989 onwards has been planted under the toolage of Alberto Carretti.

Alberto's winemaking starts in the vineyards. The 22 planted acres, rooted in loam rich in limestone, are farmed organically, using only copper and sulfur in the vineyard as needed. Alberto views the vines' health as a product of the biodiversity of the vineyard and surrounding land. For this reason he takes care to work with the natural, endemic flora in and around the vineyards, as opposed to attempting to control it.

The result is healthy grapes that reliably ferments thanks to its own flourishing microflora. Allowing this microflora to realize its full potential means Alberto uses no sulfur in the winery, nor any other fining, filtering or additives. To achieve more stability and concentration in the wines, many see extended macerations with some lasting up to 270 days. White grapes are vinified in stainless steel and concrete, while red grapes are vinified in large format neutral oak.

Alberto's goal has always been the truest expression of the estate, using indigenous grapes, harmonious farming, and carefully watched but uninhibited vinification.



ITALY



Podere Pradarolo

CELLAR PRACTICES



INDOCILIS ROSSO FRIZZANTE

VINTAGE: 2021

GRAPES: Barbera

AGEING: 30 day maceration, concrete, primed with
barbera must, undisgoured

ABV: 13.5%



EX ALBA BIANCO MACERATO

VINTAGE: 2020

GRAPES: Trebbiano

AGEING: 20 days skin contact, stainless and concrete
ABV: 11%



VEJ BIANCO ANTICO

VINTAGE: 2019

GRAPES: Malvasia Bianca di Candia

AGEING: 6 months skin contact, stainless and concrete
ABV: 11%



VELIUS ROSSO ASCIUTTO

VINTAGE: 2013

GRAPES: Barbera

AGEING: 3 months maceration, large neutral oak
ABV: 13.5%

ORGANICALLY FARMED

INDIGENOUS
FERMENTATION

NO ADDITIVES

UNFINED

UNFILTERED

HAND HARVESTED

NO ADDED SULFUR

NO TEMPERATURE
CONTROL

Cacique Maravilla

BIO BIO, CHILE

I first met Manuel Moraga Gutierrez and his partner Paula at Georgia's Zero Compromise wine festival. We were both very far from home and there to learn about Quevri and orange wines but on the long car rides around Kakheti we chatted about Manuel's winery back in Bio Bio, Chile.

The family estate was originally planted in 1776, 7 generations earlier by Francisco Gutierrez. Listan Prieto, known locally as Pais made up the bulk of the early plantings, to be joined later by Moscat, Torrontes, Malbec and Cabernet Sauvignon. The sandy volcanic soils of the estate have never seen a phylloxera threat and many of the original Pais plantings are still in production. Seeing photos, they more closely resemble tree stumps than grape vines.

Pipeno is the dominant traditional product of the region, a red wine, typically made from destemmed pais grapes fermented in a large open lagar. Getting its name from the Pipa in which it was transported, a Pipe or ~500L barrel. The same is true of Manuel's Pipeno and time hasn't changed much. All wines are dry farmed with organic practices, hand harvested, and fermented with indigenous yeast. The wines are unfinned and unfiltered and see no sulfur use during fermentation or at bottling.



Cacique Maravilla



PIPENO

VINTAGE: 2021

GRAPES: Pais

ELEVAGE: Destemmed, open top legara, manual punch downs

ABV: 11.6%

IMPRESSION Juicy cherry, resinous sage in the finish



NARANJA

VINTAGE: 2021

GRAPES: Moscatel de Alejandria

ELEVAGE: Destemmed, 2 months on skins with no punch downs

ABV: 13.0%

IMPRESSION: Orange zest and lychee, round and full



GUTIFLOWER

VINTAGE: 2021

GRAPES: 90% Moscatel de Alejandria 10% Corinto

ELEVAGE: Undisgouraged pet-nat

ABV: 13.4%

IMPRESSION: Peaches and frozen orange juice concentrate



CHACOLI

VINTAGE: 2021

GRAPES: Pais

ELEVAGE: Undisgouraged pet-nat, one day maceration

ABV: 11.5%

IMPRESSION: Guava juice, barnyard

CELLAR PRACTICES

ORGANIC PRACTICES

DRY FARMED

NO ADDITIVES

NO FINING

NO FILTERING

INDIGENOUS
FERMENTATION

NO SO2

° PLATO ferments

Cacique Maravilla

CELLAR PRACTICES



CABERNET SAUVIGNON

VINTAGE: 2020

GRAPES: Cabernet Sauvignon

ELEVAGE: Destemmed, open top legara, manual punch downs

ABV: 13.2%

IMPRESSION Structured bramble

ORGANIC PRACTICES

DRY FARMED

NO ADDITIVES

NO FINING

NO FILTERING

INDIGENOUS
FERMENTATION

NO SO2



NATURAL MENTE TINTO

VINTAGE: 2020

GRAPES: 50% Cabernet Sauvignon, 25% Pais, 25% Malbec

ELEVAGE: Destemmed, open top legara, manual punch downs

ABV: 12.5%

IMPRESSION: Plum, blackberry, pepper

° PLATO ferments

Les Capriades

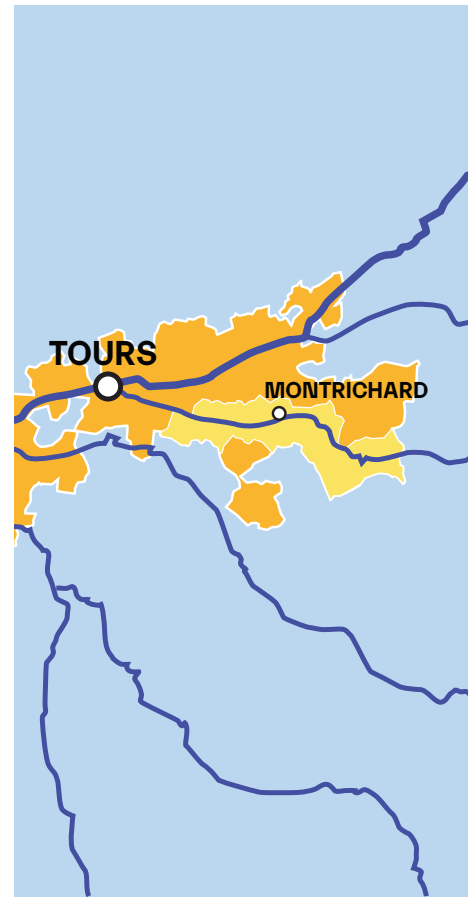
LOIRE VALLEY

Founded by Pascal Potaire in the early 2000s, Les Capriades is one of the longest-running and most focused producers of exclusively pétillant naturel wines in the world. Situated just south of Montrichard and the Cher River, the house farms 3 hectares themselves and purchases organically farmed grapes from a select few growers along the hilly banks of the Cher, stretching 12km to the east. Fruit is typically harvested in mid-September, and the wines are produced without any additives, fining, or filtration.

Bottling takes place from October through February, depending on the particular fermentation, and no sulfur is added at the time of bottling. During a visit in mid-February, one cuvée was still creeping toward bottling gravity, the point where the remaining sugar content of the fermenting wine provides an optimal carbonation once in bottle.

Although this was not always the case, all the wines are now disgorged, some of them twice. Pascal maintains that disgorgement helps showcase the purity of the fruit. Surprisingly, some of the wines reach terminal gravity, or the end point of their fermentation, with some residual sugar remaining. While this may be referred to as a stalled fermentation, it is accomplished with such reliability that it is certainly not unguided, and is in fact intentional. Careful observation of the rate of fermentation informs Pascal of the opportune bottling gravity for each wine. I expected bottling a wine that was still fermenting at 3 degrees Plato, an unusually high sugar level, would be a recipe for over carbonation and bottle bombs, but instead found that all of Pascal's finished wines were consistently carbonated and stable.

Pascal was joined by Moses Gadouche in 2011, and the two have steadily released a spectrum of lively, elegant, and delicious wines ever since.



Les Capriades

CELLAR PRACTICES



LA BULLE ROUGE 2018

GRAPES: Three teinturier Gamay varieties traditional to the region (Bouze, Chaudenay, Fréaux)

SOIL: Sandy loam with flint

VINES: Age 40 to over 70 years old

ABV: 11%

IMPRESSION: Cherry driven, generous and lush



PET-SEC BLANC 2019

GRAPES: Chardonnay and Menu Pinot (Arbois)

SOIL: Sandy loam with flint, pebbly clay-limestone

VINES: Age 30 to over 70 years old

ABV: 11%

IMPRESSION: Elegant, refined, ripe yellow apple, honey, and yogurt



PIEGÉ A 2019

GRAPES: Côt, Cabernet Franc, Gamay

SOIL: Limestone clay with sandy silt

VINES: Age 25 to 50 years old

ABV: 11%

IMPRESSION: Full, red berry jam, rich



PYNOZ 2018

GRAPES: Pinot Noir and Pinot d'Aunis

SOIL: Tuffeau and clay

VINES: Age 30 to 80 years old

ABV: 11%

IMPRESSION: Lifted, strawberry, pretty

ORGANIC CERTIFIED

NO FINING

NO FILTERING

NO ADDITIVES

NO ADDED SULFUR

GYRO PALLET RIDDLED

HAND DISGORGED

INDIGENOUS
FERMENTATION

Sage Hills

Situated in Summerland, on a bluff overlooking Okanagan Lake, the Sage Hill estate is comprised primarily of Pinot Gris, Pinot Noir, and Gewürztraminer. The grapes enjoy a diverse range of soil types, as the soil higher on the bluff is more dense, becoming more sandy and silty as the estate slopes down toward the water. The bedrock here is a mix of mudstone and sandstone.

The vineyards have been organically farmed since their planting in 2007. This practice is aided by the winds that consistently blow southward along the lake and through the vineyards, moderating temperatures and helping suppress fungal pressures.

Keenan Thrussell, son of the estate owner Rick Thrussell, took over the winemaking and vineyard management in 2017 and has focused on the true expression of the estate. This means focusing his attention on the health of the soil and the biodiversity of his vineyards. For example, Keenan has chosen not to introduce foreign cover crops, having observed that the cultivation of non-indigenous cover crops alters the natural yeast cultures in the vineyard and on the surface of the grapes.

Thus maintaining the indigenous ground cover and surrounding sage bushes means the estate's yeast population is a true reflection of the land. The wines, naturally fermented by those yeasts, are in turn an unmasked expression of the family's estate.



SUMMERLAND, BC



Sage Hills



ANCESTRAL METHOD GEWÜRZTRAMINER

VINTAGE: 2020

GRAPES: 100% Gewürztraminer

AGEING: Bottled during primary ferment, 7 months on lees

ABV: 11.1%

SO2 USE: None added



GEWÜRZTRAMINER

VINTAGE: 2019

GRAPES: 100% Gewürztraminer

AGEING: Stainless Steel, 7 months on lees

ABV: 11%

SO2 USE: None added



FIELD BLEND

VINTAGE: 2020

GRAPES: 70% Pinot Gris 30 % Gewürztraminer

AGEING: Stainless Steel, 7 months on lees

ABV: 13.5%

SO2 USE: Less than 30 PPM



RHYMES WITH ORANGE

VINTAGE: 2020

GRAPES: 100% Pinot Gris (destemmed)

AGEING: 14 days on skins, 7 months on lees in neutral oak

ABV: 12.8%

SO2 USE: None added

CELLAR PRACTICES

ORGANICALLY CERTIFIED

NO FINING

NO FILTERING

NO ADDITIVES

SO2 USE > 30 PPM

INDIGINOUS
FERMENTATION

Sage Hills



SYRAH ROSE

VINTAGE: 2020

GRAPES: 100% Syrah from Covert Farms (destemmed - direct press)

AGEING: Steel and neutral oak barrels

ABV: 12%

SO2 USE: Less than 30 PPM



CABERNET FRANC

VINTAGE: 2020

GRAPES: 100% Cabernet Franc from Covert Farms (destemmed)

AGEING: 7 months on lees in neutral oak barrels

ABV: 12.5%

SO2 USE: None added



SYRAH

VINTAGE: 2018

GRAPES: 100% Syrah from Covert Farms (destemmed)

AGEING: 10 months on lees in neutral oak barrels

ABV: 12.8%

SO2 USE: None added

CELLAR PRACTICES

ORGANICALLY CERTIFIED

NO FINING

NO FILTERING

NO ADDITIVES

SO2 USE > 30 PPM

INDIGINOUS
FERMENTATION

Keenan and Zoë

In addition to being the team that runs the vineyards and winery of Sage Hills, Keenan and his partner Zoë also have their own private wine label. Sourcing organic fruit from both the Okanagan and Similkameen valleys. They gain access to unique vineyard sites outside of the estate property they farm in Summerland, allowing them to experiment with new varieties and different winemaking techniques.

From Chardonnay grown near Cawston to Naramata Syrah farmed with aloe foliar spray, Keenan and Zoë appreciate supporting small organic grape farmers, and enjoy the perspective of working with fruit farmed with experimental sustainable practices. Grapes are hand harvested and brought to the Sage Hills winery where they are fermented with the wild yeast produced from the vineyards in which they were grown.

With the variety and often smaller quantities of grapes, Keenan and Zoë enjoy the freedom in the ability to experiment with small batch production, showing numerous ways to express their fruit. From carbonic maceration, extended lees ageing, and white and red co-fermentation, and so on. this dynamic duo are focused on pure flavours that reflect each vintage and a sense of place within their wines. Its a bit of a playground for wine making but these wines are more then just fun.



SUMMERLAND, BC



Keenan and Zoë

CELLAR PRACTICES



CHARDONNAY PÉT-NAT

VINTAGE: 2021

GRAPES: Chardonnay

FARMED IN: Cawston BC

AGEING: Whole cluster direct pressed, aged 7 months on lees in bottle, hand disgorged

ABV: 11.5%

ORGANICALLY FARMED

NO FINING

NO FILTERING

NO ADDITIVES

NO SULFUR

INDIGENOUS
FERMENTATION



CARBONIC GEWÜRZTRAMINER

VINTAGE: 2021

GRAPES: Gewürztraminer

FARMED IN: Penticton BC

AGEING: 7 day carbonic maceration. Neutral barrel for 7 months on lees.

ABV: 11%



DIRECT PRESS FIELD BLEND

VINTAGE: 2021

GRAPES: 60% Pinot noir, 30% Chardonnay, 10% Pinot Gris

FARMED IN: Summerland BC

AGEING: Whole cluster direct pressed. Co-fermented in stainless steel. Aged on lees for 6 months.

ABV: 12.9%

° PLATO ferments

Keenan and Zoë

CELLAR PRACTICES



MACERATED FIELD BLEND

VINTAGE: 2021

GRAPES: 60% Pinot noir, 30% Chardonnay,
10% Pinot Gris

FARMED IN: Summerland BC

AGEING: Destemmed whole berry 10 day
co-fermentation. Aged in neutral barrel on lees for 7 months.

ABV: 12%

ORGANICALLY FARMED

NO FINING

NO FILTERING

NO ADDITIVES

NO SULFUR

INDIGENOUS
FERMENTATION



SYRAH / VIOGNIER

VINTAGE: 2021

GRAPES: 90% Syrah 10% Viognier

FARMED IN: Naramata

AGEING: 12 day whole berry co-fermentation. Aged in
neutral barrel on lees for 9 months.

ABV: 12.5%

° PLATO ferments

Bella Wines

NARAMATA, BC

Established in 2011, Bella Wines has spent over a decade pushing the boundaries of winemaking in BC. They were the first winery in the province to insist on natural winemaking, and the first to produce Methode Ancestrale wines (pet-nats), let alone focus exclusively on bubbles. Their path has marked them as not only trailblazers in the industry, but as downright heretical in a province that had never seen winemaking approached in this way. Bella's unconventional style is far more than simply an affectation, however, and what sets Bella wines apart runs much deeper than simply being the ones who paved the way.

Jay has always been driven first and foremost by expression and stewardship of the land. Bella has focused primarily on only two grape varieties (Chardonnay and Gamay), because Jay chose them as the best representatives of what the terroir of BC can offer. Not satisfied to simply showcase single vineyard varietal expressions, Jay has gone so far as to produce varietal wines from specific clones of those varieties, so that his wines can more thoroughly examine the possibilities of the land. At the same time, his farming practice has continually evolved beyond organic and even biodynamic farming. These days he is working hard to make the estate farm a completely closed loop, producing even his own sprays. This care for the land and dedication to holistic natural farming is what makes Bella special, and what makes their wines so singular.



PHOTO BY JULIAN COUSIN



° PLATO ferments

Bella Wines



PB AND C 2021

GRAPES: Pinot Blanc (25%) and Chardonnay (75%)

FARM: Both Naramata, Pinot B (Uncertified)
Chard (Conventional)

PRODUCTION: Traditional Method. Tirage: Honey,
EC1118, 35ppm

ABV: 11.6%



PINOT BLANC 2021

GRAPES: Pinot Blanc (25%) and Chardonnay (75%)

FARM: Both Naramata, Pinot B (Uncertified)
Chard (Conventional)

PRODUCTION: Traditional Method. Tirage: Honey,
EC1118, 35ppm

ABV: 11.6%



PIQUETTE MIXED 2021

GRAPES: Mixed

FARM: Many

PRODUCTION: Traditional Method, 41% juice, 59% water
added back to pressed mixed pomace. Tirage: Honey,
EC1118, 40ppm

ABV: 7.7%

MORE WINES ON INVENTORY SHEET

CELLAR PRACTICES

ORGANICALLY FARMED
EXCEPT KING VINYARD

NO FINING

NO FILTERING

NO ADDITIVES BEYOND
TIRAGE

MAX SULFUR 40ppm

INDIGINOUS PRIMARY
FERMENTATION

° PLATO ferments

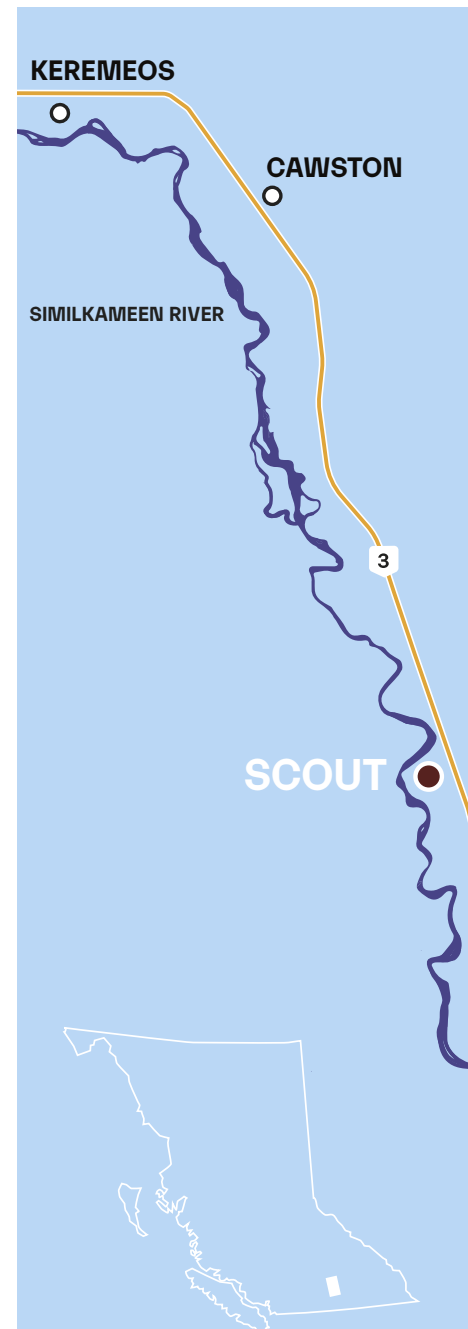
Scout Vineyard

Scout is a multifaceted winery, orchard, and vineyard operation situated in the Similkameen Valley. It was founded in 2018 by two families, Aaron and Carly Godard and Murray and Maggie Fonteyne. For these families the farming comes first, and in their case that means focusing on soil health and regenerative practices. Being in a semi-arid desert region has its advantages, like reduced mildew pressure, but it's a double edged sword. The valley's alluvial soils can dry easily, especially as heat waves become more regular. The current area of farming focus is maintaining deep rooted cover crops and balancing the bacterial and fungal cultures of the soil. More roots, fungus, and general biomass in the soil leads to better nutrient transport and water retention. They view healthy soils as the foundation of the health of their grapes, in their case primarily Syrah and Riesling.

When these grapes reach the winery they usually find their home in one of the wineries many Qvevri. These are traditional clay wine making vessels from Georgia. Their shape and unique influence on the fermentation allow for extended maceration (vintage allowing), or gentle evolution of direct pressed wines. Aside from the occasional and limited use of sulphur the team work with no additions or heavy handed technology. This is only made possible by the work on the farm; healthy soils produce healthy grapes which generate healthy ferments.



SIMILKAMEEN VALLEY



Scout Vineyard



SYRAH 2021

ELEVAGE: Destemmed 10 day maceration in qvevri. Gently pressed back into qvevri where it sat on the lees for 8 months.

ABV: 12.6%



CO-FERMENTED SYRAH/RIESLING 2021

ELEVAGE: Whole cluster Syrah submerged in Riesling juice. 6 days semi-carbo. 7 months on lees

ABV: 12.9%



FARM BLEND 2021

BLEND: Apple and pear juice, Riesling and Syrah pommace and juice

ELEVAGE: Apple and pear juice fermented on grape pommace for 10 days. Still fermenting grape juice added. Lightly sparkling and undisgoured.

ABV: 10.2%

CELLAR PRACTICES

ORGANICALLY FARMED

INDIGENOUS
FERMENTATION

NO ADDITIVES

UNFINED

UNFILTERED

HAND HARVESTED

MAX SULFUR USE ~10PPM

NO TEMP CONTROL
ON WINE

° PLATO ferments