



ESPRESSIVO 2017

Espresso is a Tuscan inspired red blend much like its sibling Fortissimo, except Espresso is Cabernet (Sauvignon and Franc) dominant while Fortissimo is Merlot dominant.

Espresso is our way of paying respect to the pioneers of Tuscany who challenged the traditions of winemaking in the 50s and 60s to gain recognition for their wines.

While distinctly Okanagan, 2017 Espresso can be a ringer in an all Super Tuscan tasting. The large format puncheons and Hungarian/Slavonian oak are evident in the subtle way the oak is present with whispers of baking spice nuances. The fruit profile is dark bramble and currant fruit, married with savoury, herbal and spicy notes. Compared to its sibling Fortissimo, the tannins here are edgier and the wine is more structured yet also more expressive on the nose. We look forward to following the evolution of this wine in the bottle for many years to come.

RECOMMENDED FOOD PAIRING

Collard green gnudi with lamb ragu. Rabbit saddle on the grill with Tuscan beans and sauteed lacinato kale is another favourite.

GRAPE VARIETY:	52% Cabernet Franc, with 16% each of Cabernet Sauvignon, Merlot and Sangiovese Grosso
GROWN:	67% Osoyoos west bench, 22 % Osoyoos east bench, 11% Black Sage bench
VINEYARD:	Various
SOIL ORIGIN:	Varied
AGE OF VINES:	Varied. Mostly in teens and 20s
YIELD:	2.9 tons/acre
PRODUCTION:	467 cases
ALCOHOL:	14.0%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	17 months in Slavonian and French oak barrels and puncheons. 28% new oaks

