



CLASSICO D'Osoyoos 2018

2018 marks the inaugural release of Classico d'Osoyoos, a single vineyard, Sangiovese dominant Tuscan blend. Classico d'Osoyoos is our attempt at building an old school red wine; think classic claret or pre modernization Tuscan reds. A wine that harnesses the lithe and ethereal qualities and celebrated these qualities over heft and concentration; for fans of the more elegant, linear and old-school styling of Chianti and coastal Tuscan reds.

RECOMMENDED FOOD PAIRING

Simple game bird preparation or roast meat with Tuscan herbs on a bed of sauteed beans and bitter collard greens is a favorite pairing of ours.

GRAPE VARIETY:	50% Sangiovese, 17% Cabernet Franc, 17% Cabernet Sauvignon, 16% Merlot
GROWN:	100% Osoyoos Lake District West
VINEYARD:	Selona
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Mostly gravel with clay and gravel sub soil
AGE OF VINES:	9 to 11 years old
YIELD:	Average of 2.7 tons/acre
PRODUCTION:	150 cases
ALCOHOL:	13.9%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in neutral oak barreks of French and Slavonian origin

