



ALLEGRETTO “PIE FRANCO” MERLOT 2017

Allegretto or a medium brisk and playful tempo is a very special single vineyard wine we call a true Merlot. The vines are planted on their rootstock (pie franco) in white silica sand (what glass is made out of). With every vintage, we are rewarded with trueness and transparency in the flavour that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine.

2017 Allegretto is a classic medium+ body single-vineyard Merlot. A wine that makes its presence known both on the nose and on the attack. Mostly integrated round tannins and a melange of red and black fruit approach you in poise. Raw cacao nibs, wild desert herbs mingle with the fruit and delicate dusty earthy notes; while the past few vintages were all on the more structured side, 2017 vintage can be enjoyed upon release or tucked away to gain complexity and nuances to wow even the biggest Merlot nay-sayers.

RECOMMENDED FOOD PAIRING

Bistecca Fiorentina with salsa verde, side of Tuscan white bean and grilled radicchio is a simple and classic pairing.

GRAPE VARIETY:	100% Merlot
REGION:	100% Osoyoos East Bench (South Osoyoos)
VINEYARD:	Single vineyard: Stagg's
SOIL ORIGIN:	White silica sand
AGE OF VINES:	20 years old
YIELD:	2.3 tons/acre
PRODUCTION:	231 cases
ALCOHOL:	14.40%
CLARIFICATION:	Unfined, lightly filtered
AGING:	17 months in French and Slavonian oak barrels. 24% new oak

