



CLASSICO D'Osoyoos 2019

2019 marks the second 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 celebrates these qualities over weight and concentration. If you're a fan of the more elegant, linear and old-school styling of Chianti and coastal Tuscan reds, then Classico d' Osoyoos is for you.

RECOMMENDED FOOD PAIRING

Di Carne:

Braised veal shank, Osso Buco or Tuscan roast lamb with a rosemary crust.

Vegetariano / Vegano:

Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

GRAPE VARIETY:	50% Sangiovese, 16.6% Cabernet Franc, 16.6% Cabernet Sauvignon, 16.6% 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:	10-12 years old
YIELD:	Average of 2.8 tons/acre
PRODUCTION:	150 cases
ALCOHOL:	13.5%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in re-fill and neutral oak barrels of French and Slavonian origin

