



BELEZA 2017

This signature Bordeaux style blend from Orofino comes from our Home Vineyard and our neighbour's vineyard owned by Cheryl and Lee Hendsbee. Both vineyards sit on the Cawston Bench. The vines range from 10 years old to 28 years old. Small blocks of each of the Bordeaux varietals exist on each site on both self- rooted and grafted vines.

SOILS

Both our 6 acre property and the Hendsbee Vineyard have nice rich sandy loam soil for 2 to 6 feet in depth depending on which part of the vineyard you are in. This sits on top of what seems to be endless gravel and/or river rock. The result is a moderately vigorous site with great drainage. There is an interesting seam of less fertile soil that runs through parts of the vineyards that makes noticeably different conditions for the vines.

WINEMAKING

The grapes were hand harvested and then gently destemmed and lightly crushed into one ton open top fermenters where they were hand punched 2 times per day until completion of fermentation. The wine was then pressed straight to new, and older French barriques and puncheons. Each varietal lot was kept separate and then aged carefully for 20 months before blending, racking and bottling (unfiltered). Only the best barrels were included in the final blend. No fining was used. Minimal intervention is the key to the development of this wine. It is a true reflection of our terroir. The blend includes Cabernet Sauvignon (50%), Merlot (30%), Cabernet Franc (5%) and Petit Verdot (15%).

HARVEST DATES: Oct 10 - Nov. 1, 2017

TA: 6.3 G/L

pH: 3.83

ALCOHOL: 14.9%

343 cases produced

SIMILKAMEEN VALLEY APPELLATION
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