

OROFINO

HENDSBEE VINEYARD
ORANGE 2022



THE VINEYARD	THE 2022 VINTAGE OF THIS SKIN CONTACT WHITE WINE COMES FROM 3 CAWSTON VINEYARDS. THE HENDSBEE VINEYARD, OUR HOME VINEYARD, BOTH LOCATED ON THE CAWSTON BENCH WITH SOILS RICH IN SILTY LOAM ON TOP OF RIVER ROCK . A THIRD VINEYARD LOCATED ON THE VALLEY FLOOR GREW SOME ORGANIC GEWURZTRAMINER TO ADD TO THE BLEND.
THE VINTAGE	2022 WAS A VERY GOOD GROWING SEASON IN THE SIMILKAMEEN VALLEY. IT WAS CONSISTENT AND THE FIRES STAYED AWAY FROM OUR GRAPES. QUALITY WAS GOOD AND MOST VARIETALS SO ABOVE AVERAGE YIELDS. THE SEASON WAS ALSO MARKED BY A EARLY SNOWFALL THAT STAYED. GOOD FARMING RESULTED IN HIGH AROMATICS AND LOVELY RIPE TANNINS.
WINEMAKING NOTES	MUSCAT, GEWURZTRAMINER AND RIESLING GRAPES WERE ALL USED IN THIS BLEND. THE GRAPES WERE HAND HARVESTED AND THEN GENTLY DESTEMMED INTO STAINLESS STEEL TANKS WHERE THEY WERE HAND PUNCHED 2 TIMES PER DAY UNTIL COMPLETION OF NATURAL FERMENTATION. THE WINE WAS PRESSED TO OLD FRENCH OAK 225 LITRE BARRELS OF 17 DAYS FERMENTING ON THE SKINS. IT WAS THEN AGED CAREFULLY FOR 5 MONTHS BEFORE RACKING AND BOTTLING. NO FINING AGENTS WERE USED.
TECHNICAL STUFF	TA: 6.2G/L. PH: 3.71. RS: 2.5 G/L. ALC: 13.2%
TASTING NOTES	THIS IS AN EXCELLENT EXAMPLE OF THE ORANGE WINE CATEGORY. BEAUTIFUL FLORAL AND SPICY NOTES JUMP FROM THE GLASS. THINK ORANGE BLOSSOMS, APRICOTS, AND GINGER. THE WINE SURPRISES ON THE PALATE AS THE TANNINS PRESENT FROM THE SKIN CONTACT FERMENTATION FILLS THE MOUTH AND LEAVES A DRY SATISFYING FINISH. PERHAPS THE BEST SKIN CONTACT WHITE WINE WE HAVE EVER MADE.
RECOGNITION	SILVER MEDAL WINNER -2023 NATIONAL WINE CHAMPIONSHIPS (HIGHEST SCORING WINE IN THE CATEGORY) GOLD MEDAL - 2023 ALL CANADIAN WINE CHAMPIONSHIPS