

# OROFINO

## RED BRIDGE RED 2023



THE VINEYARDS	<p>THE 2023 YIELDS IN THE SIMILKAMEEN VALLEY WERE TINY DUE TO A WINTER FREEZE SO WE TURNED TO THE OKANAGAN VALLEY WHERE THERE WERE SOME GRAPES AVAILABLE. OUR FIRST CHOICE FOR RED BRIDGE WAS TO RETURN TO KALELAN WHERE WE SOURCED GRAPES FOR THIS WINE FROM 2005-2013. WE KNOW THE QUALITY THERE AND HOW THE FLAVOURS SUIT THIS WINE. THE MERLOT AND CABERNET FRANC COMPONENT CAME FROM THERE. SYRAH WAS SOURCED FROM 2 PREMIUM VINEYARDS IN OSOYOOS WHERE OUR TEAM MADE ALL OF THE FINAL PICK DECISIONS AND HAND-PICKED THE GRAPES OURSELVES HAVING FULL CONTROL. ONE BLOCK OF OLDER SYRAH ON A STEEP SLOPE AND ANOTHER BLOCK OF A DIFFERENT CLONE GROWN ON SANDY SOILS. A SMALL AMOUNT OF CABERNET SAUVIGNON FROM OUR PASSION PIT VINEYARD WAS ADDED TO THE BLEND.</p>
THE VINTAGE	<p>2023 WAS A DIFFICULT ONE FOR MANY VINEYARDS IN THE SIMILKAMEEN AND OKANAGAN VALLEY AS A COLD SNAP WITH WICKED WINDS IN EARLY JANUARY FROZE MANY BUDS. THE GROWING SEASON FOR THE SOUTH OKANAGAN WAS VERY GOOD WHERE BUDS SURVIVED AND GRAPES WERE PRODUCED.</p>
WINEMAKING NOTES	<p>THE GRAPES WERE HAND HARVESTED AND GENTLY DESTEMMED AND CRUSHED INTO SMALL OPEN-TOP FERMENTERS. VARIOUS YEASTS WERE USED TO INCREASE COMPLEXITY. THE FERMENTERS WERE HAND-PUNCHED 2 TIMES DAILY. AFTER FERMENTATION THE WINE WAS PRESSED AND PUT INTO MOSTLY OLDER OR NEUTRAL FRENCH OAK BARRELS, WITH JUST 10% NEW AMERICAN OAK BEING USED. WINE RESTED IN BARREL FOR 16 MONTHS. THE COMPONENTS WERE BLENDED AND THEN BOTTLED WITHOUT ANY FINING OR FILTRATION. VEGAN FRIENDLY.</p>
TECHNICAL STUFF	TA: 6.2 G/L      PH 3.7      RS: 3.3 G/L      ALC: 13.6%
TASTING NOTES	<p>THIS WINE IS ALWAYS PUT TOGETHER WITH COMFORT IN MIND. HUGE RED FRUIT AROMATICS JUMP FROM THE GLASS. IT IS VERY VERSATILE AND CAN BE PAIRED WITH ROASTED MEATS AND VEGETABLES OR SIMPLY ENJOYED ON ITS OWN AROUND A FIRE. ALWAYS A FAVOURITE YEAR AFTER YEAR.</p>