



Varietals

Gamay 62% - Cawston – Similkameen Vineyard
Pinot Noir 38% - Naramata Bench – Hoeger Family Vineyard

Technical Info

Ph – 3.63
Total Acidity - 6.4
Residual Sugar – 0 gms/L
Alcohol – 13%
Price - \$29.90
Product Code - +823799
Production – 193 cases

The Wine

Our Reserve wines are hand-crafted, small batch lots with an emphasis on low-yields, careful selection and traditional Old World methods. PTG stands for “Passetoutgrain”, a classic, but little known wine of Burgundy that combines the elegant Pinot Noir of the Côte d'Or with the rich, spicy Gamay of Beaujolais. Both of these varieties excel in the climate of the Okanagan and Similkameen valleys. We utilize our best fruit from each vintage, aged for 10 months in a combination of new and 1 year old premium, French oak to create a wine of both richness and finesse.

2007 Vintage

The 2007 vintage was, in the end, a classic Okanagan vintage, warm enough to ripen everything properly yet cool enough to preserve proper natural acidity, favouring fresh whites, rosés and lighter reds. Bud-break occurred at about its normal time and we settled in for a beautiful spring. An early heat wave in late-May, early-June encouraged rapid vine growth. Fruit set, across the Valley was, on average, about 20% less than normal after a very cold and early 2006 winter caused a fair amount of frost damage to the vines. A warm, sunny July and August, without the major heat spikes led to on-going ripening without the normal two week vine shut-down due to extreme heat. Harvest started early for us with Chardonnay on September 21st but 3 weeks of cool weather and some rain slowed things down and for those who were patient and picked in later October ripeness levels were excellent and the cool October helped to maintain ideal acidity. Our harvest finished up on November 10th.

Vinification

A sorting table was utilized before crushing/destemming to select only the best fruit. After crushing/destemming we fermented in small 600 L bins that allowed for easier punch downs twice a day. We also began our small batch experimentation with whole cluster fermentation in small stainless steel tanks in 2007, the results of which add both a burst of fresh fruit and fine tannin to the blend. After fermentation, the wines were aged for 10 months in 100% French oak barrels (a combination of Allier & Tronçais) with 25% of the oak being new while the other 75% was 1 year old. The wine was unfinned and filtered with a crossflow filter in order to gently focus the layers of the wine. We chose a natural cork closure of exceptional quality because we feel that the gradual exchange of oxygen that natural cork allows will enable this wine to improve for 3-5 years and hold for at least 7. The 2007 PTG was aged one year in bottle before release.

Tasting Note

Pale ruby in colour, this wine exhibits aromas of black cherry, raspberry, cedar smoke and white pepper. On the palate the wine demonstrates a balanced structure with medium body, medium alcohol and good natural acidity. A savoury palate of black cherry cola, black pepper and bacon fat carries through to a long pleasing finish.