



Map provided by **TT Wine Counsel**

Doodle along...



OKANAGAN WINE & ART

HOMEcoming EDITION



Presented by



Saturday, September 25, 2021 | 4:00-5:30pm PDT

The love for fine wine and art often goes hand-in-hand. Through the blend of Okanagan wine and local art collections, discover the diversity, creativity, and innovation of the Okanagan region of British Columbia. Four Okanagan wineries will lead wine tastings and discuss their passion for the arts including winery art collections, and how art is integrated into their brands.

SPECIAL THANKS



TT Wine Counsel



KITSCH WINES
2018 Esther's Block Riesling

BRIX 22.6 | **PH** 3.00 | **TA** 9.4 g/l | **RS** 7.3 g/l | **ALC** 13.5%
Varietals: Riesling (100%)
Hand harvested, whole cluster pressed
Stainless steel fermented with Vin 13 yeast, 35 day ferment @ 12-14°C
60 days lees contact

This Riesling sits on the dry side of the spectrum with 7.3 grams of residual sugar. The beautiful and bright acidity is perfectly balanced with bold citrus fruits leaving you reminiscent of a zesty and zippy Summer margarita. Our Esther's Block Riesling will age beautifully in the cellar, but is also ready for enjoyment right now.

Appearance: Pale Lemon
Nose: Poolside margaritas/Crushed lemongrass/Luscious passionfruit
Palate: Yellow sour patch kids/Lime warheads/Juicy honeydew
Feels like: The neighbourhood kids illegal lemonade stand

Kitsch



TANTALUS VINEYARDS
2019 Pinot Noir

PH 3.82 | **TA** 5.62 g/l | **RS** 1.11 g/l | **ALC** 13.3%
Varietals: Pinot Noir (100%)

Pouring a deep garnet in colour, the nose is perfumed with floral notes, concentrated blackberry compote, baking spice and brambleberry. These wonderfully-lifted notes are complemented by a touch of wet earth and graphite peeking through in its youth.

The palate is rich with cocoa powder, Bing cherry and ripe cranberry. The finish showcasing a unique mineral expression and an almost fennel like savoury component. Lovely complexity and length here and the expectation of a graceful development in bottle. Comfortably enjoy over the next 5 to 10 years.



MISSION HILL FAMILY ESTATE
2019 Reserve Meritage

PH 3.6 | **TA** 5.6 g/l | **ALC** 14.4%
Varietals: Merlot (39%), Cabernet Sauvignon (30%), Cabernet Franc (24%), Petit Verdot (6%), Malbec (1%)
Appellation: Okanagan Valley BC VQA
Estate: Osoyoos (45%), Oliver (55%)
Maturation: 15 months in French & American Oak

Our 2019 Reserve Meritage was grown in two of our estate vineyards. Osoyoos, the region's most southern area, is comprised of arid benchlands that benefit from the lake's effect providing the region with more than 200 frost-free days. This warm climate allows our Bordeaux varietals to completely ripen for full flavour. The Oliver Vineyard estate is a diverse vineyard with more than 60 different individual blocks, affording us an amazing array of premium quality fruit.

Intensely fresh notes of blackberry, bramble berry, ripe dark cherry and subtle notes of vanilla with a refined and structured finish.



TERRAVISTA VINEYARDS
2020 Viognier

PH 3.52 | **TA** 6.4 g/l | **RS** 1.3 g/l | **ALC** 14.2%
Varietals: Viognier (100%)

Hand-picked from Osoyoos and Naramata Bench vineyards. Gently whole cluster pressed, stainless steel fermented with partial malolactic fermentation.

On the nose you can find apricot and marmalade. A touch of anise is buoyed by citrus on the mid palate with a striking balance between delicate florals and texture. This year's vintage is an attractive food wine; succulent and versatile.

