

THE GILDED COLLECTION



2018 Syrah, Okanagan Valley ~ 90.8% Syrah, 9.2% Viognier

An expression of the more delicate side of Syrah. The lifted floral notes and core of ripe, dark blackberry, damson plum and cherry give way to a savoury medium-bodied palate full of garrigue, black pepper, game, cloves and vanilla. Dark fruit carries through to a lingering finish of beautifully fine, ripe tannins. Lovely with steak, lamb, brisket, grilled eggplant, pulled pork, venison, veal and seared tuna. 380 cases produced.

GOLD 2019 BC Lieutenant Governor's Wine Awards

2019 Tempranillo, Okanagan Valley ~ 95.1% Tempranillo, 4.9% Syrah

Black cherry, plum, violets and cassis compliment the dark, brooding aromas of leather, earth, coffee, liquorice, and sweet baking spices. Rich flavours of blackberry jam and cherry mingle with cedar oak, dried herbs, dark chocolate, dusty tannins and a refreshing pomegranate-like acidity. The earthy flavours of the wine match well with roasted vegetables, cured meats, tomato-based sauces, barbecued meats, roast lamb and steak. 344 cases produced.

GOLD 2022 Great Northwest Wine Invitational



2019 Renaissance Merlot, Okanagan Falls Sub-GI

85% Merlot, 12% Cabernet Sauvignon, 3% Cabernet Franc

Opens with an abundance of ripe Italian plums, blackberries and cherries on the nose, along with savoury notes of olive tapenade, cedar, graphite, dried herbs and earth. The palate is youthful, plush and elegant, and with air exposure, it opens up generously. The finish is long with lingering dusty tannins and lively acidity. Ideal pairing with grilled meats, charcuterie, roast beef, game pies, burgers, lamb and turkey dinner. Only 160 cases produced.

DOUBLE GOLD 2022 Great Northwest Wine Invitational

2020 Renaissance Meritage, Okanagan Falls Sub-GI

85.3% Merlot, 9.8% Cabernet Franc, 4.9% Cabernet Sauvignon

This estate field blend is full of intense, ripe dark fruit, dried herbs, forest floor and graphite, with a delicate lift of dried violets. The palate is plush and full of bright red fruit, with ripe tannins and juicy acidity that should ensure a long life ahead. Wonderful with cured meats, steak, lamb, brisket, aged cheeses, sausage and grilled meats.

Only 200 cases produced. **GOLD 2024 WineAlign National Wine Awards of Canada**



2022 Tragically Vidal, Skaha Bench Sub-GI & Okanagan Falls Sub-GI ~ 100% Vidal

Perfumed notes of apple blossom and honeysuckle mingle with tropical and orchard fruit. The palate is fresh and juicy, with flavours of stone fruit, honeydew melon, lemon-lime citrus, and a satisfying herbaceousness. Finishes with a bright acidity and gentle nudge of residual sugar in beautiful harmony. Enjoy with pork, chicken, duck, fruit salads, foie gras, Thai food, Chinese food, Vietnamese food, Mexican food, and Indian food. 1200 cases produced.

DOUBLE GOLD 2023 Cascadia International Wine Competition

2022 Chardonnay, Similkameen Valley ~ 100% Pinot Noir

Medium lemon in colour, with an enticing nose of ripe peach, honey and yogurt. On the palate, the stone fruit character carries through, and is complemented by fresh herbs, vanilla and almond. Bright, cleansing acidity washes over the palate, and finishes with a fun zestiness. Classic pairing with roast chicken, a range of seafood, green salads, dishes with creamy sauces, risotto, semi-soft aged cheeses, and truffle popcorn. 435 cases produced.

GOLD 2024 Great Northwest Wine Invitational, plus 4 Silver Medals!

