



Celebrating 25 years



N/V Royal

Vineyards & Geographical Indications

Stag's Hollow Vineyard, Okanagan Falls Sub-GI
Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI
Balwant Vineyard, Golden Mile Bench Sub-GI, Oliver

Tasting Notes

Rich raisin and caramel notes on the nose with layers of complexity from solera barrel aging. Dried apricots and juicy raisins on the palate lead to a long inviting finish. Simply put, this is like dessert in a wine glass.

Winemaker Notes

Solera wines are created by fractional blending so that the finished product ends up as a mixture of ages, with the average age gradually increasing as the process continues over the years. Our third release of our NV Royal contains wines that are now at least 7 years of age. The ageing process that we use, with the exposure to oxygen & heat, gently oxidizes the wine and creates an unique flavor profile that is rich and complex.

Production Notes

Hand harvested Orange and Ottonel Muscat grapes were destemmed, lightly crushed, gravity transferred to membrane press, where the juice was gently pressed and pumped into stainless steel tanks. After settling for 12 hrs, the partially clarified juice was racked and transferred into a stainless steel tank before being warmed and allowed to begin to fermentation naturally. Midway through the fermentation, barrel aged grape spirits were added to arrest the fermentation process and preserve the natural sugars in the wine. The wine was then transferred into older french oak barrels that were allowed to mature for a minimum of at least 5 years in the cellar with periodic exposure to the hot Okanagan sunshine on our crushpad.

Technical Data

Varietals: 90% Orange Muscat, 10% Muscat Ottonel, plus barrel-aged grape spirits (distilled from a base of Viognier)

Alcohol: 18.5% alc/vol

Residual Sugar: 205 g/L

Total Acidity: 5.1 g/L

pH: 3.7

Harvest Dates: Sept/Oct annually

Bottling Date: January 2019

Release Date: February 2019

CSPC: +616318

Food Pairings

Classic: Brie cheese, apple pie, roasted nuts, almond cake, pecan pie, crème brulée, figs, meat pâtés & terrines, foie gras, white chocolate, pumpkin pie

Adventurous: Sharp cheeses (smoked cheddar, Pecarino, Manchego, etc.), Spanish Jamon Iberico, ginger-flavoured cakes & puddings, roast lobster, pheasant

Ageing Potential

Literally limitless aging ability, drink now and over the course of your life time. A partially open bottle will remain drinkable for weeks with little deterioration in the quality of the wine.

Case Production

27 cases, 500ml bottles

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