



NEBBIA 2007

Retail: \$15.90

Varietals:

Predominantly Pinot Gris and Pinot Blanc, with old-vines Germanic varietals- Müller Thurgau, Schönberger & Kerner

Sources: Estate Vineyards

72% Home Vineyard - Lower Black Sage Bench

Vines: 15-20 years old

16% Orchard Grove Vineyard - Lower Black Sage Bench

Vines: 9 years old

Analysis:

pH: 3.33

Total Acidity: 6.6 g/L

Residual Sugar: 1.0 g/L

Alcohol: 13.8%

Harvest & Production

Harvesting Dates: Sept. 18, Oct 15, Oct 23

Total Harvest: 5.3 tons

Production: 356 cases

Product Code: +259176

Vintage Notes: 2007

The summer of 2007 was long and consistently warm with few periods of intense heat. This provided ideal conditions for ripening, and the vines were slightly ahead of schedule. A turning of the weather in mid-September brought with it extended periods of cool temperatures and rain, somewhat delaying harvest. This had a silver lining, in that it provided the fruit with a longer period to achieve phenolic ripeness while maintaining good natural acidity. Sugar levels increased slowly and steadily without upsetting the balance of flavour and acid. Harvest finished in the final days of October, with an overall crop yield slightly above average.

Background & Vinification

Rather than a collection of odds and ends, this blend was created specifically to showcase our old-vines varietals, most of which date back to 1983. Nebbia (Italian for 'fog') was named for the river mists that gather around our old vines on cool fall mornings and encourage botrytis (noble rot) growth. Each varietal was processed and cold-fermented to dryness in separate lots to provide versatility in blending. Pinot Gris and Pinot Blanc serve as the base for this blend, providing mineral-citrus characters that are complimented by the floral, spicy notes of the Germanic varietals. The botrytis affect is evident in subtle honey and medicinal aromas. Bright natural acidity obtained through early harvesting, along with restrained aromatics, ensures this wine will stand up well to food without overpowering it.

Tasting Notes

Fruit from 26-year old vines has yielded aromas of orchard blossom, orange peel and subtle spice. A lively palate rich with fresh citrus, pineapple and mineral notes leads to a long, pleasantly dry finish. A complex wine that pairs excellently with Asian dishes.

www.stoneboatvineyards.com

7148 ORCHARD GROVE LANE RR1 S48 C8 OLIVER BC V0H 1T0 T: 250 498-2226

