

KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

www.kettlevalleywinery.com

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Kettle Valley Winery is a small farm-based winery located on the Naramata Bench, Okanagan, BC. Their focus is quality and by staying a small family owned and operated winery they believe that their passion will show through in their wines. Naramata is easily the premier growing region in British Columbia, with its moderate temperatures, abundant sunshine, and cooling breezes. The rolling hills and variable soil types result in growing sites with unique microclimates that can be matched to the right varieties by an experienced grape grower. No matter what style of wine you like, you will find it in Naramata. Drawing its name from the Kettle Valley Railway, which traveled through the Naramata area on the east side of Okanagan Lake, the winery opened to the public in 1996.

In Fall 2013, we added our Great Northern Vineyards wines to our offerings. When the Kettle Valley owners launched the first Great Northern wines last year, they found a railroad that once operated in the Similkameen. Conveniently, they allowed them to design labels with a locomotive on them that look very much like the Kettle Valley labels. That is clever branding.

The vineyards are owned by Colleen Ferguson and Janet Watts (the wives of Bob & Tim). This 14-acre vineyard located in Cawston in the Similkameen Valley produces the grapes for our single vineyard bottlings of Zinfandel, Syrah, and Viognier.

The Great Northern grapes is being handled primarily by Tim's son, Andrew. He completed enology studies at Lincoln University in New Zealand in 2010. Subsequently, he has gained experience doing vintages in Chile, New Zealand, Nova Scotia, and the Okanagan.

Great Northern Vineyard Zinfandel 2017

CSPC# 767984

12x750ml

15.5% alc./vol.

Grape Variety	100% Zinfandel
Winemakers	Andrew Watts
Vineyards	Great Northern Vineyards is located on the bench above the Similkameen River in Cawston, in the Similkameen Valley. The soils are predominantly river rock, adding to the mineral complexity shown in this wine. The vineyards are owned by Colleen Ferguson and Janet Watts and the wine was produced by Kettle Valley Winery.
Harvest	The grapes were handpicked on October 31 and November 1, 2017, at approximately 22.8 brix.
Winemaking	The wine has gone through a full malolactic fermentation and was aged in French oak for 22 months before being bottled
Tasting Notes	Medium Opaque, Ruby colour. An expressive nose of black currant, cranberry, with a sweet core of dried plum. Mushroom notes with pepper spice and coffee are present in the background. The palate is zippy and expressive. Black Cherry cough drop, black pepper and lively tannins lead to a tangy layer of residual acidity and a racy finish. The high alcohol is well integrated with minimal heat. Something new with every sip
Serve with	Grilled Chicken breast with an Ancho Chili glaze; Seared Duck Breast with a rich Cherry Jus; Salmon crusted with tri-colour peppercorns, Bacon to baste the fish and a tomato slice garnish; Braised short ribs with a black cherry glaze; Manchego and Bleu de Breese cheeses.

