

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. Kettle Valley Winery is known for its dark, intense, and well-structured red wines, including Pinot Noir, Merlot, Cabernet Sauvignon, and blends such as "Old Main Red". Chardonnay has been the main white wine produced, but in recent years Pinot Gris, Gewurztraminer, Semillon, and Sauvignon Blanc have also proved popular. They are all flavourful and aromatic, with a rich mouth feel.

Crest Cabernet 2020 (formerly Barber Cabernet)

CSPC# 729686

12x750ml

13.9% alc./vol.

Grape Variety

100% Cabernet Sauvignon

Winemakers

Bob Ferguson & Tim Watts

Vineyards

The grapes for this wine come from the Crest vineyard in Naramata.

Harvest

This year brought our 29th harvest. Hard to believe that all those years have come and gone since we started our first commercial harvest in 1992.

We saw very cool and wet weather in June, which helped delay any forest fires in our area, but made for a slow start to the grape growing season. We saw some good heat units in July and into August before the first fires near Penticton covered us in smoke and then the wildfires in Washington and Oregon blanketed us in smoke for just over a week in early September. Despite the smoke and fires we have not seen any smoke flavours in the grapes. As a pre-cautionary step, we thinned heavily this year. Harvest treated us well, the grapes ripened up nicely and despite a few scary nights when the snow and -10c degree temperatures were forecast we escaped with the low temperatures only reaching -4c or -5c. The was certainly cold enough to knock the leaves off the grape plants but it was not cold enough to damage the grapes.

As we finish off our 29th year, as the oldest single-owner winery on the Naramata Bench, we still remain dedicated to making and sharing great wines from BC grapes. Our family's commitment is as strong as ever to farming full flavoured grapes and to winemaking that brings out the best of those flavours and subtleties.

The grapes were hand-picked on October 24, 2020, at approximately 24.2 brix.

Vinification/ Maturation

The wine has gone through a full malolactic fermentation and was aged in French oak for 20 months before bottling in 2022.

Tasting Notes

This one-acre block was originally planted in 1994 but the vines were pulled out and the vineyard replanted in 2010. The vineyard is farmed using the Scott Henry training system, which is very labour intense, but results in consistent year to year ripening. The Crest Cabernet has flavours of black currant, black cherry, and hints of vanilla. Very full body, rich on the palate with smooth soft tannins.

Serve with

Beef, lamb, poultry, and spicy food.

Production

50 cases of 750ml bottles

