

# KETTLE VALLEY WINERY

(NARAMATA BENCH, SOUTHERN OKANAGAN VALLEY, BRITISH COLUMBIA)

[www.kettlevalleywinery.com](http://www.kettlevalleywinery.com)

**KETTLE  
VALLEY  
WINERY**

**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.

---

## Great Northern Vineyard Syrah 2018

CSPC# 767985

12x750ml

14.0% alc./vol.

### Grape Variety

95% Syrah, 5% Viognier

**Winemakers** Andrew Watts

**Vineyards** Great Northern Vineyards is located on the bench above the Similkameen River in Cawston, in the Similkameen Valley. The soil is predominantly river rock, adding to the mineral complexity shown in the wine. The vineyards are owned by Colleen Ferguson and Janet Watts and the wine is produced by Kettle Valley Winery, Andrew Watts, winemaker.

**Harvest** This wine is a blend of 95% Syrah and 5% Viognier. The grapes were hand-picked on October 16, 2018, at approximately 24.6 brix.

**Fermentation/  
Maturation** The wine has gone through a full malolactic fermentation and was aged in French oak for 19 months before being bottled.

**Tasting Notes** Semi- opaque, purple plum hue. A soft textured nose of smoky spiced plum with dark cherry, subtle mint, and herbaceous notes. Very approachable through the mid-palate, soft to medium tannins with a rich mouth feel. Concludes with a bright tangy finish.

**Serve with** Cassoulet, Jambalaya, Osso Buco, Grilled lamb chops with Rosemary and mint chutney. Cheddar and aged Gouda.



---

## Great Northern Vineyard Viognier 2019

CSPC# 39982

12x750ml

14.5% alc./vol.

<b>Grape Variety</b>	100% Viognier
<b>Winemakers</b>	Andrew Watts
<b>Vineyards</b>	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 the wine. The vineyards are owned by Colleen Ferguson and Janet Watts and the wine is produced by Kettle Valley Winery, Andrew Watts, winemaker.
<b>Vintage</b>	<p>Harvest this year had a slow start. Our first pick of the season was Pinot Gris on September 12 from a vineyard down South in Cawston in the Similkameen Valley. Our first pick in Naramata was October 4 and then our next pick wouldn't happen until mid-October. September was rather cool and wet this year, we needed some warm days and cool evenings to allow the grapes to dry out and ripen.</p> <p>We were fortunate to not be affected by the early frosts on October 10 and 11 which hit most of the Okanagan and Similkameen Valleys and killed most of the leaves on the grape vines. We were able to gain additional hang time for the grapes on the vines and see continued development and ripening. The push was on to harvest most of our grapes by October month end. Our last pick was the morning of October 29 when we picked the Harvey Riesling.</p> <p>As we finish off our 28<sup>th</sup> 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.</p>
<b>Harvest</b>	The grapes were handpicked on October 11 and October 24, 2019 at approximately 24.8 brix.
<b>Vinification</b>	A portion of this wine has been barrel fermented in older French oak before being blended with wine that was fermented in stainless steel tanks.
<b>Tasting Notes</b>	Clear, pale, bronze-yellow in colour. A beautiful balanced nose, orange blossoms, green apple, hints of caramel with a back note of dried fig. On the palate, there is excellent balance and a rich mouth feel. Fresh fruit flavours of honeyed Melon and round citrus notes are followed by layered minerality on a long finish.
<b>Serve with</b>	Arugula salad with seared tuna or Duck confit with a light citrus dressing. Seared halibut with a ginger marmalade; Roast Turkey with apple and sage stuffing. Camembert and Taleggio cheeses



---

## Great Northern Vineyard Zinfandel 2017

CSPC# 767984

12x750ml

15.5% alc./vol.

<b>Grape Variety</b>	100% Zinfandel
<b>Winemakers</b>	Andrew Watts
<b>Vineyards</b>	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.
<b>Harvest</b>	The grapes were handpicked on October 31 and November 1, 2017, at approximately 22.8 brix.
<b>Winemaking</b>	The wine has gone through a full malolactic fermentation and was aged in French oak for 22 months before being bottled
<b>Tasting Notes</b>	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
<b>Serve with</b>	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.

