

# 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.

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## Great Northern Vineyard Syrah 2019

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 handpicked on October 23 and October 24, 2019, at approximately 25.4 brix.

**Fermentation/  
Maturation** The wine has gone through a full malolactic fermentation and was aged in French oak for 21 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.



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# Great Northern Vineyard Viognier 2020

CSPC# 39982

12x750ml

14.0% alc./vol.

**Grape Variety**

100% Viognier

**Winemakers**

Andrew Watts

**Vineyards**

This vineyard sits on the Bench above the Similkameen River, on the border between Cawston and Keremeos, adjacent to the Great Northern Railway right-of-way that forms part of the Trans Canada Trail. The soils are predominantly large river rock and these gravels add to the mineral complexity that shows through in this wine. We have chosen to release the Great Northern Vineyards wines, made by Kettle Valley Winery, under a separate label to showcase what we believe is an exceptional vineyard. The vineyard is 3 acres in size.

**Vintage**

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.

**Harvest**

October 6, 2020. Yield 6.70 tons.

**Vinification**

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.

**Tasting Notes**

This wine has flavours of stone fruit; apricot and peach, honey, lime zest, and a minerality from the gravel soils of the Similkameen Valley. On the nose you get a floral bouquet of honey suckle and soft citrus. The Viognier has a rich mouthfeel and finishes with a cleansing acidity. Bottled in January 2021.

**Serve with**

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.

**Production**

388 cases made



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## 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.

