



2021 — HANDS UP RED

The Wine

This unique blend of Frontenac Noir, Merlot and Cabernet Franc spent 8 months primarily in French oak foudres, with a partial volume in barriques. Black cherry, raspberry, and toasted nut aromatics lead into a palate with medium body and smooth tannins, characterized by flavours of blackberry and caramel. With flavour intensity and complexity, this wine certainly over delivers for the price. This is a versatile wine that pairs perfectly with casual dining meals like bacon cheddar burgers or tomato based pastas.

The Vintage

2021 was marked by an abundance of early-season heat, with more moderate temperatures later in the summer and fall. Budbreak timing was average, with most varieties budding out around the first week of May. The spring was the driest on record for the South Thompson region, with none of the late May or June rain that we normally get. Temperatures were moderate until the third week of June when most of B.C. went through an unprecedented heatwave. We had our earliest start to harvest ever on August 18th, as well as (by far) our earliest finish ever, with the last grapes being picked on October 7th. 10 years ago, it was almost unheard of to even start harvest before October in B.C. As a hot season with small berries, expect concentrated and tannic reds and flavour intensity to the whites.

A L C .	R S .	T A .	P H .
14%	2G/L	6.5G/L	3.7

