



# ALLEGRETTO “PIE FRANCO” MERLOT 2016

Allegretto or a medium brisk and playful tempo is a very special single vineyard wine we call a true Merlot. The vines are planted on their own rootstock (pie franco) in white silica sand (what glass is made out of). Each and every vintage we are rewarded with a trueness and transparency in the flavour that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine.

2015 Allegretto is a tad bigger structured with a medium+ body. A wine that caresses the palate as opposed to throwing punches. Integrated round tannins and a melange of red and black fruit approach you in poise. Raw Cacao nibs, sage leaves, rosemary and wild mountain herbs mingle with the fruit and delicate dusty earthy notes. 2015 vintage as in the past continued to give us a special Merlot to be enjoyed in youth or after many years of cellaring.

### RECOMMENDED FOOD PAIRING

Bistecca Fiorentina with salsa verde, side of Tuscan white bean and grilled radicchio is a simple and classic pairing.

GRAPE VARIETY:	100% Merlot
REGION:	100% Osoyoos East Bench (South Osoyoos)
VINEYARD:	Stagg's
SOIL ORIGIN:	White silica sand
AGE OF VINES:	18 years old
YIELD:	3.6 tons/acre
PRODUCTION:	350 cases
ALCOHOL:	14.80%
CLARIFICATION:	Unfined, lightly filtered
AGING:	19 months in French oak barrels, 14% new, 86% neutral

