

FORTISSIMO 2014

The Winemaker's Notes

Fortissimo is our way of paying respect to the pioneers of Tuscany who challenged the traditions of winemaking in the 50s and 60s to gain recognition for their wines. The 2013 vintage of Fortissimo had the highest percentage of Sangiovese to date, but then 2014 came along: 21% Sangiovese in the final blend. In 2014, Merlot and Cabernet Sauvignon both reached high 14% and low 15% alc at their optimum ripeness, combined with less than ideal PH. Our Sangiovese with its high 12% low 13% alc at harvest, combined with its naturally high acidity and those sought after gritty tannins, came to the rescue.

2014 Fortissimo is as outstanding as we thought it would be; all the components are married seamlessly together. The large format puncheons and Hungarian/Slavonian oak are evident in the subtle way the oak is present. Overall the wine has fantastic layers of flavour and nuances. Bing cherry mingles with red and black cherry fruit. Herbal underbrush notes meet tobacco notes and damp earth. One built for early to mid-term drinking, as well as cellaring with a medium+ aging curve ahead.

FOOD PAIRING:

Veal Osso Bucco or Tuscan Roast Lamb with rosemarry crust.

The Details

Grape Variety: 57% Merlot, 21% Sangiovese, 11% Cabernet Sauvignon,

11% Cabernet Franc

Grown: South Okanagan

Vineyard: 15% Stagg, 19% Selona, 47% LaStella,

9% Crowley, 10% U2 Block

Soil Origin: Varied

Soil Type: Varied

Yield: 3.3 tons/acre

Production Size: 1495 cases of 750ml, 60 cases of 375ml,

120 magnums, 24 double magnums

Alcohol: 14.5%

Aging: 15.2% new, 20.3% 2nd fill, 3.5% 3rd fill,

19.3% 4th fill, 41.4% neutral barrels. 28% in Puncheons, the rest in 225 L barrels.

22% in Eastern Europe barrels.

Old world meets the new world. 57% Merlot,
21% Sangiovese, 11% Cabernet Sauvignon and
11% Cabernet Franc come together. Paying their respects
to the Tuscans who challenged the tradition of winemaking
at the time. Aged in French and Slavonian barrels
and puncheons. Fortissimo is true to its name.

Lightly filtered. Decant off sediments.

14.2%
alc./zol.
750ML

