RED & WHITE WINE CLUB

Hand-harvested from our estate vineyard on the Naramata Bench, this Pinot Noir was cold-soaked, spontaneously fermented, and aged 12 months in 40% new French oak. Silky and complex, it showcases cherries, raspberries, earthy mushroom, clove, and vanilla. Pair with: Mushrooms on toast, BBQ salmon, Porchetta, beet and goat cheese salad, creamy cheeses, and cured meats.

2018 Cabernet Franc

Handpicked from our Osoyoos vineyards, this Clone 214 Cabernet Franc aged 28 months in French oak. Aromas of violets, white flowers, raspberry, plum, and blueberry lead to a smoky, peppery palate with a velvety cedar finish. Pair with: Sweetbreads, herb-crusted lamb, roasted duck, Middle Eastern salads, cheddar, and pecorino.

2022 Glow Rosé

GOLD ~ 2023 All Canadian Wine Championships

Made from 100% Naramata-grown Pinot Noir, sourced from the "This is It" and Partridge vineyards. After a 3-4 day cold soak, the Partridge vineyard was fermented with indigenous yeast. The 2022 Glow has fresh, fruity notes of strawberry, candied cherry, and rhubarb, with a delicate, dry finish. Pair with melon and prosciutto, olives, lobster roll, tacos, gyros, chicken souvlaki, or Thai noodle salad.

2023 Estate Sauvignon Blanc

Estate-grown and harvested in late September for optimal ripeness, this Sauvignon Blanc was whole-cluster pressed and fermented in stainless steel. It showcases classic notes of fresh-cut grass, asparagus, passion fruit, and grapefruit. Pair with fish tacos, Thai green curry, salade niçoise, miso-glazed sablefish, Gruyère, and aged Gouda.

2022 Riesling

Handpicked from the This is It vineyard, this Riesling balances 30g/L residual sugar with vibrant acidity. Aromas of lime, pear, and mango lead to flavors of green apple, citrus, peach, and honey. Pair with: Fried chicken, fish sauce wings, pork schnitzel, BBQ prawns, Thai beef salad, aged Gouda, Gorgonzola, and Parmesan.

