



MAISON
**SMITH
MONTPETIT**
bottega & vineyards

the Journey

2023

Our The Journey wine comes from grapes grown in the Similkameen Valley on our South Cawston Bench. This wine is inspired by the legendary *Cheval Blanc* and is comprised of 55% Merlot and 45% Cabernet Franc grapes harvested at one of our organic estate vineyards.

OUR TERROIR

The Similkameen valley is encased by high elevation mountain tops, oriented north to south, with maximized sunlight and no lake impact to moderate temperatures. Its higher mountain ranges and more narrow valley create notoriously strong winds. This, and our climate of warm summer days, mild winters, and very sparse rain are a cause and effect of our dramatic diurnal effect (day & night T diff.), with temperatures ranging over +/- 20C in 24 hours.

The diurnal effect is huge for our grape quality as it increases acidity, thus the capacity to ripen grapes and their skins (flavors) longer. Our strong frequent winds also lower the humidity and help control mold issues in the vineyards ensuring high quality fruit. This encourages organic viticulture and is why the area is known as the Organic capital of Canada.

Our grapes are defined by our soils that range from deep sandy loam soils to valley bottom rich soils, rocky hillsides and bench lands dotted with alluvial fans or "talus cones". They are also defined by our terroir, the environment and the people that shape it.

IN THE VINEYARD

The Journey Merlot and Cabernet Franc grapes come from a single organic vineyard estate, grown on the Southern Cawston Benches. Located on parallel 49 south of Oliver. One will find rich silty clay-based topsoil. It has South West facing sloped sites as well as angular granite or "talus cones" that help with heat retention and enhances heat from reflection. It is also a very windy area. This diminishes vigor that enhances grape quality & aids organic viticulture as well as impairs some frost protection. Hand picked grapes at 1.5 tons per acre for Cabernet Franc and 2 tons per acre for the Merlot. Organically grown.

Merlot : Harvested at BRIX : 25.6 and T.A. : 6.7 g/L on October 7th.

Cabernet Franc : Harvested BRIX : 25.2 and T.A. : 6.6 g/L, October 27th

TECHNICAL NOTES

APPELLATION: BRITISH COLUMBIA VQA
SIMILKAMEEN VALLEY

VARIETAL: 55% MERLOT / 45%
CABERNET FRANC

ALCOHOL: 13.6 °A% BY VOL.

PH: 3.83 TA: 5.94G/L

R.S. 1.4 G/L

AGEING: 10 MONTHS, 30% NEW

FRENCH OAK, 20% 2ND YEAR FRENCH
OAK 50% NEUTRAL OAK

IN THE CELLAR

Our The Journey wine was made by gently destemming both Merlot and Cabernet Franc grapes and placing the berries in fermentation bins with 40% uncrushed berries for carbonic maceration. Punch downs of the skins were executed every 8 hours by hand to feel the homogeneity of the ferments. This also allows for a better aromatic follow-through of the fermentation. Slow and cool fermentation was done till dry. Gently pressed and aged in 30% New French oak. Full malo-lactic transformation was done to soften the acids. Non Filtered & Non Fined. No Chemical agents added. This is a winner from its attractive fragrant nose to its youthful, balanced, layered and perfectly ripened savoury, red and black cherry fruit flavours with a hint of desert scrub and oak.

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