



Poplar Grove Collectif 2015

39% Riesling, 33% Chardonnay, 12% Viognier, 16% MR

Alcohol Level: 13.5%

Sugar: 1.87 g/l

Levels: pH 3.73 TA 6.1 g/l

CSPC +243865

Harvest Dates: September 11th - October 13th, 2015

Retail Price \$21.65 / Member Price \$19.49 + tax

Tasting Notes

Crisp, golden yellow in colour. This lightly oaked wine, brings subtle aromas of marzipan followed by a nose reminiscent of Fumé Blanc with whiffs of melon and coconut. A hint of mossy undergrowth, green apple and apricot are characteristic of the blended components. The first sip brings butterscotch and almond nuances. Upon second sip, discover silky tropical notes of guava and stone fruits. The finish is crisp and dry with a hint of lemon rind that lingers on the finish. Our winemaker absolutely recommends pairing with fresh Oysters!

Poplar Grove Winery

425 Middle Bench Road North Penticton BC Canada V2A 8S5

P 250 . 493 9463 **E** wineclub@poplargoove.ca **W** www.poplargoove.ca

Notes

Harvest Notes

2015 was another fantastic year for Viticulture in the Okanagan. Winter ended early giving the grapes a head start and a longer growing season than expected. Spring had hotter than average temperatures, reminiscent of the record breaking 1998 season. This translated into our first bud break happening at the beginning of April. Summer was a hot one! June saw record breaking temperatures, about 30% hotter than the 1998 season. With these temperatures, the vineyard team give priority to controlling vine vigour and closely monitoring and managing soil moisture levels. The jump start in June put the grape about 3 weeks ahead of schedule in terms of growth. We started our harvest with Chardonnay in Mid-August. The last week of August brought the first major hurdle for 2015: heavy smoke hung in the Okanagan Valley due to large forest fires burning in the South (most dramatically in Oliver/Osoyoos). Smoke cooled the valley and slowed growth due to photosynthesis debilitation, giving the grapes the opportunity to slow sugar production and develop flavour characteristics and tannin. Safe and sound: there was no smoke taint detected in any of the berries. The remaining fruit was harvested by mid-October. In summary 2015 was one of the best harvests on record: long and hot with just a touch of Summer rain on the finish.

Winemaking Notes

Each varietal in this wine was processed individually and the final blend assembled with care and consideration. Both structured and aromatic varietals were chosen specifically to create a food friendly Fumé Blanc style wine. One third of this blend is comprised of Chardonnay aged 6 months in oak puncheons. A small portion of Marsanne/Rousanne was co-fermented together and then aged 6 months in 228L French oak barrels to add mouthfeel and richness to the wine. Riesling was chosen for its aromatics and to provide a nicely balanced acidity. Our classic Pinot Gris and Viognier were used to add more intriguing aromatics and roundness to the wine. Once the final blend was created, the wine was returned to tank for 2 months to marry together the flavours of all the components. The result is a dry complex blend that shows rich, round characteristics.

Cellaring Notes

The Collectif 2015 is ready and produced to be enjoyed upon release. Will cellar for up to 2 years.
