

APRIL 15, 2020

Dear «Name\_\_\_\_»,

Here at CedarCreek, the next couple of years will see some exciting changes to our Home Block property on the lakeshore in South Kelowna. The stunning modern farmhouse-style re-build of our hospitality site is nearly complete, and as a renovation of the cellars nears its end, a dramatic development of the Home Block vineyard is also taking place.

The original property is home to 50 acres of vines, the first planted in 1991 and the most recent in 2013. In 2019, we acquired another 100-acre plot adjacent to the existing property. The new site shows significant promise with interesting and undisturbed soils – as opposed to the heavy, clay and silt soils at the bottom of the property, the new site begins on very light sandy loam at around 490m (nearly 200m above the lake), and as it reaches its maximum height at 550m, we find an amazing amount of granite in the soils, both flakes and chips, which have been weathered from the hills above, and rounded cobble deposited by glacial runoff streams. While a major difficulty for the grape-hoe, these stones bring an exciting element to what will be one of the highest vineyards in the Okanagan, and make the new blocks exciting not only for their elevation, but also aspect (north and north-west) and their soil make up. This will be extreme grape-growing.

We are developing the site in three stages – the first stage which is currently ongoing, is the planting of 10 hectares of Sauvignon Blanc across multiple blocks and clones, including a mass selection block. Planting across a variety of slopes, gravels, and sands, we expect bright intensity and green characters and significant variability, which are hard to find in Okanagan Sauvignon Blanc. The second block for this year is a small block of Chardonnay – planted at a similar elevation as our Block 5 and to the same clone, but with a southern aspect, we hope it brings a riper and more generous contrast to Block 5's more steely and mineral profile.

Year two (2021) will see us establishing Pinot Noir and Chardonnay. We have settled on new Dijon and Davis clones as well as some American heritage clones including Pommard to increase our clonal diversity on site, and to explore clones new to us in the Home Block vineyard. These blocks will be planted on the extremely stony sections of the vineyard and up to 550m elevation. They will be low cropping, and very late ripening (think mid-to late-October), but with great slopes, we are comfortable they will be protected from frost and produce fruit and wine of extreme focus and excellent quality, and wines that are representative of this extreme place. Year three (2022) will see us finish our planting with a block of Riesling on a warmer, south-facing slope, as well as with Pinot Noir sloping down across stony slopes up to the edge of Lebanon Creek to our east. We may even sneak in a little Gamay and Grüner.

In addition, we will continue to build the complexity and biodiversity of the property – plans are in the works for vegetable gardens to supply Home Block restaurant below. We will relocate and expand our chicken flock. Finally, we are bringing grazing animals onto the property. Scottish Highland cattle are a hearty and stout breed

of cow which we will use to graze the vineyards in the spring and fall, as well as to provide us with valuable manure for continuing our exploration of viticulture practices beyond organics.

I can say that I am extremely excited for what this new property will bring, and how it will allow us to focus even more exclusively on North Okanagan and cool-climate fruit and terroirs. It will be extreme grape-growing, but in my view, extreme conditions are often the catalyst for great creativity and quality. I can't wait to see what this new land will bring.

Cheers,



TAYLOR WHELAN, WINEMAKER  
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*In your shipment:*

### **Home Block Sparkling**

Muscat Ottonel is a unique variety. Aromatics are the name of the game, and the riper you can get this grape, the more aromatics you will see. Orange, lime, orange blossom, roses, pineapple – when done right, this variety can have a great tropical bouquet. However, in the sparkling wine process, creating the carbonation can have a negative impact on these aromatics. Adding another hit of sugar and another yeast buildup to the ferment can dampen a lot of the aromatic intensity we work so hard for in the vineyard. So, we have developed a procedure we call our Petillant Muscat (Pet Cat for short). We are essentially beginning primary fermentation as per usual, then when our RS reaches 35 g/L, we transfer the ferment to our Charmat tank and seal it up, capturing the CO<sub>2</sub> produced, and stopping the ferment where we feel the residual sugar is balanced. Because we are using natural sugar for the CO<sub>2</sub> production and using that as our residual sugar, we can also let the grapes get up to 2 Brix riper on the vine than we otherwise could, while limiting our alcohol significantly. The result is a wine which uses only natural sugar for primary, secondary, and residual sugar, and by only inoculating once (not twice) our aromatics are preserved throughout the process.

### **2017 Platinum Pinot Noirs**

2017 was nestled between two cooler vintages, but it stands out as one of the warmer in the last 10 years. While on some sites this warmth can lead to blown-out fruit and unmanageable generosity, at CedarCreek we are often pushed into the savory spectrum. In both wines, red cherries and currants are balanced by orange zest and sage. On the palate, they are still discernably Block 2 and Block 4. Block 2 is showing some suppleness with softening tannins, while still being a big-boned wine. Block 4 is decidedly tight, hinting at what is to come but still very young. Once again, these wines should be tried as a pair and an illustration of how soils can impact Pinot Noir. Both wines should breathe before tasting.