



CEDARCREEK

ESTATE WINERY

November, 2019

Dear «Name____»,

I'm writing this letter from my desk at the tail end of a wild year at CedarCreek. From a challenging (yet fruitful) harvest season to becoming certified organic, there's a lot to celebrate.

Reflecting on the 2019 harvest season

This year's harvest season demanded all our attention and patience. A heat spell in August, frequent rainfall in September, and a chilly October resulted in an adventurous year for those of us working in agriculture here in B.C. These weather events, while challenging, helped us find focus in our winemaking and viticulture. Now, on the other side of the harvest, we're thrilled with the wines we produced. Wines made in challenging years often possess an elegance and intensity not found in the years where it seems like the wines almost make themselves. To achieve the quality we were after, we became very selective about which bunches we picked, slowed our sorting line down, and managed our ferments very closely. We can't wait to share them with you.

Going organic

I am happy to announce that both our Home Block Vineyard and CedarCreek Winery have been officially certified organic, after a three-year transition of our viticulture and winemaking practices in pursuit of this goal. Expect to see CedarCreek organic wines on shelves in Spring 2020.

This transition to organic continues to influence our philosophies and practices in the vineyard and winery. Organic viticulture, combined with vineyards of pedigree and age, have provided us with an excellent crop and I am happy to say you can expect some outstanding wines from 2019. One highlight of our harvest this year was the fruit integrity we were able to achieve, despite higher-than-average rainfall. Our hands-on approach in the vineyard helped produce fruit with thick skins and open bunches, which in turn afforded us the opportunity to let the fruit hang through the rain undisturbed so we could pick when we wanted, not when the weather forced us to.

The presence of earthworms is another example of how our organic practices brought new life to our property. Historically, we haven't seen many worms in CedarCreek's soils, which is commonly an indicator of reduced soil health. To create a hospitable environment, we have been working hard in recent years to make the soil come alive—spreading composts, brewing and pouring worm teas, and even creating biodynamic preparations to encourage native bees, predatory birds, mushrooms, and other critters to share our soil. One particularly memorable day this year started with a phone call from Kurt,

our viticulturist, exclaiming he had found earthworms in our vineyard, followed by several rapid texts with photos of worms wriggling in the dirt.

We're excited to see how our organic practices continue to help us push the envelope in delivering complex and delicious wines, while leaving the soils and land we farm healthier and more full of life than when we found it.

More about the wines we're sharing with you

To give you a taste of what CedarCreek has to offer, we've shared some of our favourite wines with you in this package. I'd like to spend a bit of time getting into the details on two wines in particular—our 2018 Platinum Pinot Gris and our 2017 Platinum Syrah.

2018 Pinot Gris

The great wines of Alsace are something I have a real passion for and, in 2018, we channeled that passion into producing this upper-tier Pinot Gris. We pulled this specific selection of fruit from an incredibly stony soil type. Bunches are selected based on vine vigour and ripeness—while the trend in Pinot Gris is towards notes of saline and sea breeze, this vineyard's fruits offer us figs, spice, and gravity. We embrace that by waiting until the fruit has slightly shrivelled before harvesting. In 2018, we also saw noble rot at around 5%, an exciting result and something new for us. We gently foot-tread the fruit to ensure we broke open the berries, then pressed and fermented with high solids using wild and organic yeast in both concrete and oak. Six months on lees in the winery helped to build creaminess and weight. This is a wine that is incredibly true to the block and the fruit. Plus, at 35g/L residual, it absolutely cries out to be paired with flammkuchen (German pizza).

CedarCreek's 2017 Syrah

In 2017, our Haynes Creek vineyard Syrah turned 10 years old, and we felt the quality was finally there to return to the premium Syrah category. Our Syrah philosophy is to make it like a Pinot—hence, this wine included 25% whole bunch, wild fermentation, and as a little lifter, around 1% whole bunch Viognier. After fermentation in concrete, the wine is moved into large old oak vessels (we use 500 and 600L puncheon and demi-muids true to the Rhone), then aged on lees without racking for 12 months. Bottled unfinned and unfiltered (as we do with all of our red wines), this Syrah shows the lovely lifted fruit that East Osoyoos has to offer, mixed with the gaminess and interest from the whole bunch and wild fermentation.

On a parting note, please let us know if you'll be in the Okanagan this winter. I'd love to show you around the property and share a meal at Home Block. On behalf of the whole CedarCreek team, we wish you and yours a festive and relaxing holiday season.

Cheers,



Taylor Whelan, Winemaker

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