

anthony buchanan wines

SNAFU 2019 Skin Ferment

Vineyard

Origin: Vantage Point Kaleden, Malhi Farm Oliver, Goltz Vineyards Cawston

Age: 10-20 years

Vines per acre: 1361-2074

Yield: 3-5 tons/acre

Varietal: 36% Chardonnay, 35% Sauvignon Blanc, 18% Muscat, 11% Viognier

Orientation: North South, South West, West

Soil: Sand with small pockets of gravel, Sandy loam, Clay loam

Harvest: Hand Harvest September 12 - October 10 2019

Cellar

Crush pad: Destem to stainless, Oak and concrete Fermenters

Fermentation: Spontaneous on the skins between 2-3 weeks

Malolactic: Yes, Natural Bacteria

Aging: 7 months, 59% Barrel 12% New, 44% 2nd fill, 44% Neutral,

26% Kevri, 15% Concrete

Filtration: None

Bottling: June 1 2020

Production: Limited to 210 cases

Wine Spec

Alcohol: 11.9

Acid: 6.5G/L

Residual: 2.2G/L

Total SO₂: 54 mg/l

Free SO₂: 18mg/l at Bottling

pH: 3.55

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