

2022 NOTA BENE

46% Merlot, 36% Cabernet Sauvignon,
18% Cabernet Franc



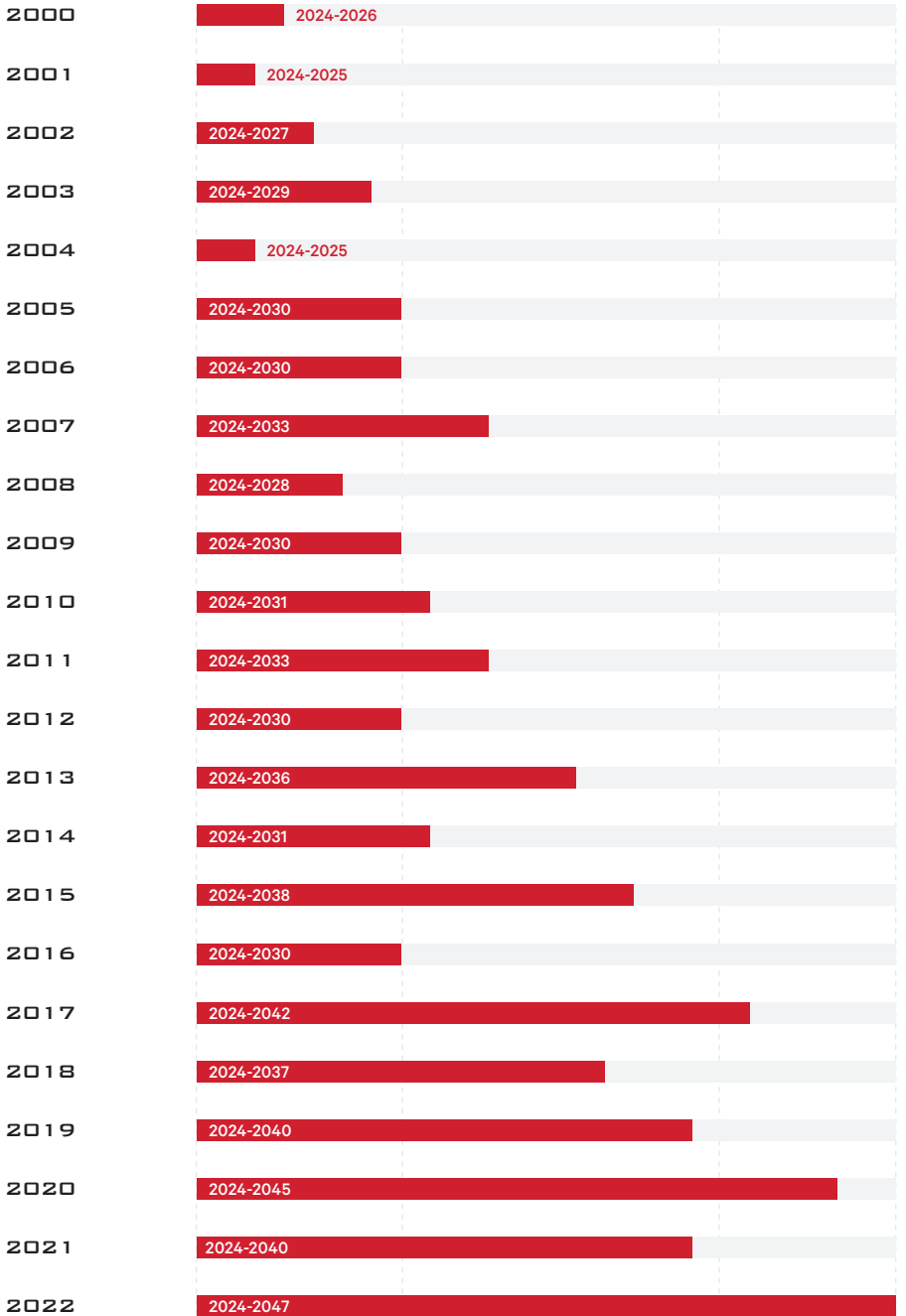
The 2022 Nota Bene beautifully expresses our distinctive terroir in the South Okanagan. Merlot thrived in the moderate growing season temperatures, quickly becoming the focal point of the blend. It contributes succulent, polished dewberry and black cherry fruit that is seamlessly interwoven with the herbal freshness of Cabernet Sauvignon and the floral lift of Cabernet Franc. The wine continually evolves in the glass, revealing bright red currant, sweet mint, and perfumed raspberry blossom, while also evoking the desert sagebrush that lines our vineyards. The wine is rich and mouth-coating, yet with a tremendous freshness characteristic of the vintage. This structure, combined with fine-grained tannins, will allow this to cellar gracefully for 20+ years, while remaining enjoyable in its youth with decanting.

The 2022 growing season started with temperatures well below seasonal averages in May and June, while rainfall was plentiful. The cool and damp spring delayed budburst and shoot development, and as a result flowering and fruit set occurred up to three weeks later than average. July and August brought a return to more typical weather conditions with warm temperatures, clear skies, and very little rain. This allowed the vines to thrive and make up for any lost ripening time. A warm and dry fall enabled extended hang time, allowing the grapes to reach excellent levels of ripeness. The 2022 wines are textural and elegant, showing great aromatic intensity, vibrant fruit characters, and bright acidity.



Vintage

Cellar until...



Enjoy now

Drink or Hold

Hold