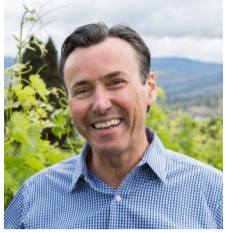


Message from the Proprietor



From the cellars of my grandfather and father (usually making cherry wine), to the first *truly* national commercial wines in BC (then called “import alternatives”), to the beginnings of the Okanagan cottage wine industry, I have been attached to the BC wine industry for 35 years. And in that time I have seen great change, and much progress toward a reputation of great quality within this region. The planting of vinifera in the late 80’s was the turning point, and the collective experience of so many pioneers have truly created a vector for the success of our industry. I established Intersection in 2007 with a clear mandate: to discover and prove what the Okanagan Valley grows best, and we are dedicated to the hands-on farming and creation of wines that express a sense of place, and reflect the potential of our unique and exceptional terroirs.

It is genuinely exciting to work in the BC wine industry, and I am proud to be counted among the many exceptional wineries that our province boasts. Thank you all for your patronage, and for your continuing support of our dreams.

Sincerely,
Bruce Schmidt

Vintage Report for 2017

By *Melissa Smits*
Lead Winemaker and Vineyard Manager



Hello Wine Club members!

This month, I've been pressing the last few tanks of Merlot, topping barrels and getting our wines

ready for winter storage. Here's a recap of how our season has gone!

2017 started off cool and wet. We had some time in May to spend on early shoot thinning, which helped open up the canopy later on. A quick burst of heat in early June helped shoot elongation and fruit set took place readily, thankfully with drier conditions. As many are aware, there was a lot of mountain runoff that found its way through the vineyard and out to the highway, but we got some good boots and did a lot of

work by hand. The areas with the flooding thrived and needed a lot of tucking and trimming! Maturation proceeded normally, with a cooler July than we've seen in the last few years. Berry size was small and flavour development took place gradually, while retaining excellent acidity. Our Reserve Viognier and Marsanne blocks developed nicely with Viognier crop weight on target. The Marsanne was first variety to be picked at the end of September. Barrel fermentation was steady and they'll be aging in the neutral oak for another 4 months at least. Riesling stayed fresh and clean, and we removed some leaves in August, letting more sunlight into the canopy to encourage bright apple and pear flavours. The Silica and Alluvia Merlot vines had a lot of time to build good structural tannin—we walked through the blocks and tasted every few days to determine when to pick. Our last day of picking was October 17th, with some

frosty conditions setting in. We have chosen to make a small batch of our 100% saignée Merlot Rosé for 2017, using a slightly longer cold soak of 3-4 days before separating the brightly coloured juice from the skins, fermented in stainless steel.

Overall, our crop was lighter than in previous years, but we're looking forward to a year of wines with expressive fruit and balanced acidity. I really look forward to our barrel fermented Viognier-Marsanne as it shows just how well these typically warm-climate varieties can do in cooler years. Cool and controlled fermentation temperatures have allowed the reds to develop a lot of complexity and dense tannin structure, ideal for aging, and this will result in some ideal wines to lay down in the cellar.

Cheers!

Melissa

Today's Lesson: Oak Shield

By *Moss Scheurkogel*
Director of Marketing and Education



Tobacco smoke, toffee and crème brûlée, fresh-cut cedar. We can usually recognize the smell and taste of oak barrels in our wine.

But what many of our visitors don't realize is that barrels provide much more than just an “oaky” taste, and in many wines can barely be detected at all. Our 2013 Silica Merlot, for example, exudes dark berry and fruit spice to the point where you may not realize that it has been thoroughly oaked for 12 months.

Oak can enrich a wine in several different ways, but here I want to discuss the way that oak can prolong the ageing potential of a wine by introducing wood tannin. Tannin itself is an organic substance found in leaves, twigs, nuts, berries, and

more (in fact, the word “tannin” comes from the old German word for “oak.” Think “tannenbaum.”) We encounter it when steeping tea, when brewing coffee, and when macerating grape juice with its skins and seeds to create red wine.

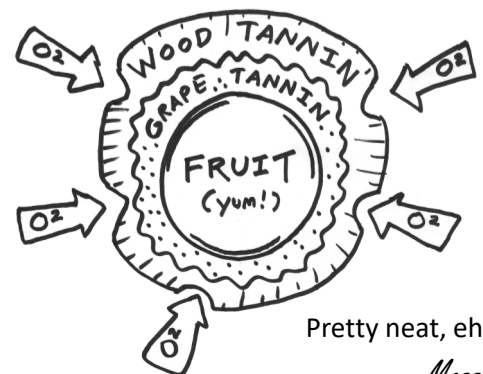
Tannins lend mouth-drying astringency and density to a wine, but we don't just use them for texture and taste (after all, many people don't care for the fuzzy grip of high-tannin wines.) Rather, one of our prime uses for tannin is actually to “insulate” a wine from oxidation.

Imagine your wine as a juicy sphere of fruit flavour, fresh with the taste of ripe grapes and elevated through fermentation. Sounds good, right? Unfortunately, as a bottle ages, trace amounts of oxygen penetrate the seal of the cork or even the screw cap and begin to erode that bright fruit flavour. What starts as fresh and racy fades or turns.

Tannin provides a shield against the air, though. And wood tannin from oak tends to move right to the front lines. Well

balanced levels of wood and grape tannin will bear the brunt of the air's assault, breaking down over time to integrate into the wine. Through this process, the dry astringency of young tannin melts away and softens the overall taste of the wine while protecting the fruit within. Those fruit flavours will still change over time, but tannin can keep them from breaking down too quickly.

In simple terms, oak-aged wines can taste better with time because the perception of tannin fades while the perception of fruit persists.



Pretty neat, eh?

Moss

Mel's Spiced Butternut Squash Soup

- ✗ butter/olive oil (to grease)
- ✗ 1 med butternut squash
- ✗ 1 large white onion
- ✗ 3-4 cloves of garlic
- ✗ ~1/2L chicken or veg stock
- ✗ 1 can coconut milk
- ✗ sea salt
- ✗ fresh black pepper
- ✗ 1/2 tsp ground ginger
- ✗ 1/2 tsp turmeric powder
- ✗ 1/4 tsp ground nutmeg
- ✗ paprika (smoked optional)
- ✗ cayenne pepper

A heartening soup made for cooler weather, with warm spices, bright turmeric, and a silky texture from the coconut milk. Serves 4, depending on the size of the squash, and leftovers keep well!

1. Grease crock pot.
2. Peel squash and scoop out seeds. Cut into 1-inch cubes and add to crock pot.
3. Smash a few cloves of garlic with the flat of a knife before peeling. Dice roughly and add to the pot.
4. Roughly dice onion into 1/2" pieces. Add to crock pot.
5. Add lots of salt and pepper,

and stock (at least 1/2 L). Cover and set on low-med temp for 4-6 hours.

6. When squash is softened, transfer vegetables and liquid from the crock pot to a large stock pot and set to low heat. Use a hand blender to break up the large pieces. Add 1/2 the coconut milk and blend until all large pieces are mixed in. If the mixture is still too thick, add the remainder of the coconut milk.

7. Add ginger, turmeric, nutmeg, and cayenne and paprika to taste. Adjust salt and pepper and serve warm!

Other Adjustments

- ✗ Add a roasted red pepper, tomato paste, or harissa paste for more vegetal flavours and deeper colour.
- ✗ Use 35% cream in place of coconut milk for a sweeter flavour and richer texture.
- ✗ Roast an entire bulb of garlic with the top cut off, double-wrapped in foil with olive oil for 20-30 min or until medium brown. Squeeze the cloves out of the skin and blend in for nuttiness.
- ✗ Play around with different local squashes or yams in this soup!



2015 Mile's Edge (55% Sauv Blanc, 45% Vio) Drink now through 2019

Bright, crisp pineapple presents on the nose, intermingled with grapefruit and ripe apricot. The tropical notes follow to the palate, maintaining a note of fresh citrus alongside a minty burst of yellow plum.

A supremely versatile pairing wine, the Mile's Edge can accompany almost anything, but this season we've been pairing it with **Mel's Spiced Butternut Squash Soup** (see recipe above): the richness enhances the bright fruit of the wine, while the wine's acidity makes the soup's spice really pop. Try them together and post your results to our Twitter or Instagram feed [@goxwine](#)



2015 Riesling Drink now through 2024 (optimal freshness 2018-2020)

A lively, aromatic minerality comes crisp and strong on the nose, intermingled with fresh green apple. On the palate, a brief honey sweetness is swiftly cleansed by continued green apple and lime zest. A clean, refreshing finish leaves the mouth watering for more.

As a bright, refreshing wine, the Riesling cuts through fat and cools the sensation of spice. Pair with goat cheese salad or oysters on the half-shell with grated horseradish.



2013 Silica Merlot Can cellar through 2028 (optimal drinking now through 2023)

A vibrant and concentrated red fruit nose leading into luxurious raspberry torte on the palate with a long, elegant finish. Excellent structure from a deliciously ripe year coupled with long skin maceration and a strong oak program means this wine balances its crisp underlying acidity and full, firm tannin in superb harmony.

A decadent and robust wine, the Silica pairs beautifully with rack of lamb or with pancetta and baked olives.



2014 Alluvia Merlot Can cellar through 2030 (optimal drinking 2020 through 2025)

Roasted red pepper and cocoa on the nose follows into a full, deep palate rich with dark berry and earthy tannin, concluded with a toasty caramel finish. Combines ripe dark fruit from the hot 2013 summer with smoky oak elements.

With its full, integrated tannin and bold structure, the Alluvia is robust wine that pairs to excellent effect with seared duck breast or, as we always say, the finest, fattiest steak you can get your hands on.



2014 Axiom (Equal parts Cab Sauv, Cab Franc, Merlot)

Can cellar through 2034 (optimal drinking 2022 through 2025)

At last, a blend of our acclaimed Alluvia Merlot and Cabernet Franc, with the inclusion of Cabernet Sauvignon to set this wine among the great classic blends. The inaugural release of this new staple boasts a full, robust structure with toasty tones of cassis, plum, and black cherry. A wine with significant presence, catch the Axiom now in its early stages and age to great effect over the next decade.

Pairs beautifully with beef tenderloin and bordelaise sauce or crispy roast duck.

For more tasting notes, visit www.xwine.ca/wine-list