

## Message from the Proprietor



Hello again to all of our returning club members, and a warm welcome to all of our new subscribers. I hope you are all looking forward to a cozy winter indoors with friends and family, as we are all here at Intersection. When I started this winery in 2009 (earlier than that if you count the years of ripping out fruit tree roots and keeping delicate grape cuttings alive through winter chills) the motto for the winery was always "where good food, good friends, and good wine meet." Intersection as a word had a philosophical meaning to me as well as a geographical one, and it reminded me of the choices we make in life and the blind corners we have to turn past to make our dreams into reality.

Every December I think about the road that I have travelled and the crossroads I have passed to get here, and of the people who made the trip worth travelling. It is truly an honour that so many of you have lent us your support along this road, and I look forward to many welcome returns in 2019 and beyond.

Sincerely,  
*Bruce Schmidt*

## End of 2018 Vintage Report

By *Melissa Smits*  
Lead Winemaker and  
Vineyard Manager



Hello Wine Club!  
We're about to press  
our last tanks and  
wrap up what has

been a great vintage! We've got a new member on our production team and also had a fantastic picking crew, so I'll give a quick shout out to our whole team and say that everyone has helped make 2018 a great year for winemaking at Intersection!

2018 started off with a mild spring, a little wet like we saw in 2017, but followed by a great summer. September was one of the coolest the South Okanagan has seen in a long time, which is not a bad thing. Look forward to wines with vibrant fruit and balanced acidity. Riesling started coming in on September

25<sup>th</sup> and we did small picks almost daily so we could press whole bunches this year, to preserve the freshness that will be a hallmark of this vintage.

The summer sun allowed our two acres of Viognier to develop complex flavours going into October, so even though we picked a little later than usual, it should show the developed apricot and peach qualities and the creamy texture that we love about the variety. We did a two-part harvest of it, and the early pick shows more pear and citrus, while the later pick shows that ripe orange fruit and more softness. Combining the two will give us a wine with awesome complexity and balance.

Our Merlot also benefited from the longer hang time. The Alluvia came in about 8 days after the Silica; since its soil holds more moisture, the tannins take a little longer to develop in the skins. October conditions were perfect to give the north side of the block the hang time

that the Alluvia needed. These reds stay on the skins for about 20 days while fermenting, but before they kicked off I made sure to "bleed off" a little juice from each tank to make our signature Merlot Rosé. Luckily we saved a little of the 2017 for the Christmas season (limited but currently available to anyone who's thirsty), but look forward to the release of the 2018 in the spring!

As the cellar cools off (taking advantage of these frosty temperatures), the whites will gradually settle, the wine will look clearer, and the fruit character will continue to develop. Reds are being barreled so they can take on a little structure and aroma from the oak, and also develop good texture for aging...and pairing with great food, of course. Have a great holiday season and thanks for enjoying our wines!

Cheers!  
*Melissa*

## Today's Lesson: The Single Varietal "Blend"

By *Moss Scheurkogel*  
Director of Marketing and Education



The bottle of wine reads 2015 Merlot.

Alright, you say, I didn't feel like drinking a blend tonight.

But you've already made a mistake, because that Merlot *is* a blend. And so is every other red wine you drink, and a number of the whites. In this case, that 2015 Merlot is a blend of merlot, merlot, and merlot.

How does this make sense? The answer is in barrel selection.

Let's begin by explaining the basic math of making a red wine. To make 500 cases (low side of average for a small-mid BC winery) you need 4,500 litres of juice; more than that at the outset, since some is always lost in processing. We begin our red wine process in large volume tanks but after fermentation we transfer the

wine into barrels. The typical "barrique" barrel holds 225 L, meaning you need exactly 20 barrels of wine to make 500 cases. And that's where things get interesting because no two barrels are perfectly alike. The differences are myriad, from level of toasting to thickness of grain. Individual cooperages harvest wood from different forests and then season and assemble the barrels in different manners. There are even three distinct species of oak that are commonly used for barrels (white, durmast, or english oak.) I can explain this, sure, but there is no substitute for the surprise of tasting two wines that have spent 12 months in oak and realizing that these utterly distinct samples began their life as the exact same juice.

When we near completion of our red wines at Intersection, we hold a day-long tasting of the barrels (sometimes multiple days) in which Bruce, Melissa, and myself taste each barrel and record our thoughts, often including a grade. Telling this to people usually elicits the typical "oh, well don't you just have the worst

job in the world?" But in reality the process is rigorous and fatiguing when you're tasting and evaluating dozens of subtle iterations of the same wines. It's critical though, since our final selections for a single grape (after Melissa prepares some small-scale blend trials) can affect our entire red portfolio. We might try 16 barrels of Silica and choose 12 to keep for the final wine, trying to match that to the barrels selected for the Alluvia. The remaining barrels that didn't match the profile for Silica might be added to the Milepost, or if they are formidable enough they may be added to our Axiom blend or to something even more secret. But one barrel can make an immense difference, as is illustrated by our current conundrum: we have a single American barrel full of Cab Franc from the cooper Charlois. The wood was far too extreme and toasty in its first year, but with its second fill has now become so striking that we can't decide whether to blend it into our Cab Franc or our Axiom. And we only have one! Poor us.

Pretty neat, eh?

*Moss*

## Swissmas Eve Fondue

### Pair with Viognier-Marsanne

- ✗ 1 lb of Swiss Cheese (worth it to go for good, fresh cheese)
- ✗ 1 cut clove of garlic
- ✗ 3 tbsp flour
- ✗ 2 cups dry white wine
- ✗ 3 tbsp Kirsch or Cognac
- ✗ 1 pinch cayenne pepper
- ✗ 1 scrape fresh nutmeg
- ✗ 1 hard French loaf

This recipe comes from London, ONT, from the qualified cookbook of the sister-in-law of our newest tasting bar employee Larry.

Spending extra time finding nice cheese goes a long way - Larry recommends 1/2 lb Emmentaler and 1/2 lb Gruyere.

*IMPORTANT: When preparing fondue, always do the initial cooking on a stove to achieve high enough heat, and then transfer to a fondue pot and keep low during the dunking. Ceramic lined pots are the best.*

*Moss' Note: My wife's family and I do a fondue every Xmas Eve, so I give this recipe a hearty approval. Also, I named the recipe so blame me.*

- 1) Cut the French loaf in half lengthwise then into cubes so that each cube has some crust. Set aside and let dry out slightly
- 2) Grate the cheese and dredge in the flour
- 3) Heat the wine to boiling in a heavy saucepan on the stove
- 4) Add cheese slowly by handfuls to the wine, stirring constantly. Continue until all cheese is melted
- 5) Add liqueur and seasonings and stir thoroughly
- 6) Warm your fondue pot with hot water. Drain and rub the inside of the pot with the cut raw garlic
- 7) Transfer your fondue to the fondue pot. Keep the cheese mixture warm and fluid, trying not to let it bubble. If it becomes too thick, thin with a little warm wine (the same rule applies to you, I guess.)
- 8) Enjoy by dipping the bread and sipping a glass of Viognier-Marsanne

**ALTERNATE DIPPERS:**  
Besides the French bread, try dipping fresh veggies and fruit like broccoli, cauliflower, bell peppers, and apple.

### **2015 Viognier-Marsanne** (92% Vio, 8% Mars) Drink now through 2020 - 517 cases made

In typical years we balance the delicate orange peel and nutty woodsiness of Marsanne with the lush peach aromatics and balanced structure of Viognier. The resulting wine features a delightfully complex nose and a long finish that rolls tones of more orange peel and almond across the tongue.

A nuanced pairing wine, well-suited to white meats or holiday turkey, this December we recommend Larry's Swiss Cheese Fondue and a bottle of this on Christmas Eve.

### **2016 Marsanne** Drink now through 2019 - 94 cases made

Delicate and rare, Marsanne only truly flourishes in select years. 2016 was one such year, allowing us our second ever barrel-fermented, single-varietal expression of this entrancing and elusive grape. Six months in neutral French oak, with full lees contact and twice-weekly barrel stirring, results in a wine that is complex and round. Leading with candied ginger on the nose and progressing to elegant hints of almond and citrus peel on the palate, the pure Marsanne is crisper and more delicate than its 2015 blended counterpart. Exceptional with seafood, turkey, or just a good book.

### **2014 Silica Merlot** Can cellar through 2029 (optimal 2021-2026) - 453 cases made

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 2028 (optimal 2020-2025) - 504 cases made

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 balanced 2014 summer with smoky tobacco from oak ageing. With its full, integrated tannin and bold structure, the Alluvia is a 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.

### **2015 Cabernet Franc** Drink now through 2028 (optimal 2025-2027) - 650 cases made

The 2015 Cab Franc shows all of the rich, dark fruit of our award-winning 2013, coupled with a complex, intoxicating nose of roasted red pepper and dried cranberry. Notes of date, fig, and licorice round out a well-textured wine with finely balanced acid and tannin. While young, this wine is showing great straight out of the bottle. Pair with butter-poached pork loin or black lentil and goat cheese ravioli, using fresh herbs to enhance the flavour.



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