

Message from the Proprietor



Hello once more to all of our returning club members, and a warm welcome to all of our new subscribers. This club pack, the sixth overall since the creation of this subscription wine club, marks the end of our club's second year. Since the start of this business in 2009, we have come to rely upon the loyalty of a few passionate individuals with impeccable taste, but a wine club like this is the refinement of that idea. It offers us the ability to stay connected with our finest customers and to remind us of their tastes and wishes. As such, we always encourage you to communicate with us and let us know what your favourite wines in a club pack have been, or if there are any you didn't care for. Any photos of an Intersection wine being enjoyed or paired with a meal can be sent to info@xwine.ca or tagged with our #goxwine handle on Instagram or Facebook. We look forward to sharing another wonderful year of good wine and good friends with all of you.

Sincerely,
Bruce Schmidt

Summer Report 2019

By Melissa Smits



*Lead Winemaker and
Vineyard Manager*

Hello Wine Club members! This summer has been a lovely one. The vineyard has been going through some

major changes and as I write this, we're well into veraison, where we start to see colour change in our Merlot, signalling the coming of vintage 2019! Overall, we had a very warm May (30+ degrees!) followed by a cooler-than-typical June and July (but still in the 30's.) We planted some new vines (1/4 acre of Cabernet Franc) and have been enjoying working under blue skies, without the staggering heat. Overall, because the vines aren't as stressed by the heat as in previous years, I've appreciated the

balance of good water use, reduced vigor (meaning the canopy doesn't have excessive shade or humidity) and consistent bunch and berry growth. Looks like it will be a stellar year, one for the best records, and an ideal vintage for our Merlots and the Marsanne. Picking will likely begin sometime in the 2nd and 3rd week of September, as always it's dependent on the weather. I've also been working on keeping our vineyard sustainable and reducing herbicide use, as well as attending to the nutrient demands of the vines. We're always happy to show folks around when they visit, and luckily having a small vineyard means that we have the whole operation within arm's reach. We're preparing some big reds for bottling at the end of August, and the barrel-fermented whites from 2018, with a special focus on single-varietal wines. Look out for a couple of interesting Small



Lot offerings in the very near future! As it's our 10th commercial vintage this year, we'll be doing a couple of special little projects for our fans. My apricot tree at home gave me a huge amount of fruit this year, so I've been making a lot of barbecue sauce, as well as canning halves in simple syrup. Try making my Apricot Barbecue Sauce recipe with any stone fruit, and then grilling some meats and root veggies to pair with our reserve wines.

Cheers!
Melissa

Mel's Apricot BBQ Sauce

Main Ingredients

- ✗ 1 kg stone fruit (apricot/ plum/peach/nectarine), washed and pitted
- ✗ 1/3 cup brown sugar
- ✗ 1/3 cup lemon juice (bottled juice gives pH consistency, which is vital for safe canning)
- ✗ 1/3 cup apple cider vinegar
- ✗ 1 tbsp fancy molasses
- ✗ 1/2 tbsp Worcestershire sauce
- ✗ 1 tsp fine sea salt

Dry Spices

- ✗ 1/2 tsp paprika
- ✗ 1/2 tsp chili powder
- ✗ 1 tsp onion powder
- ✗ 1 tsp dried chili flakes
- ✗ 1/2 tsp dry mustard
- ✗ 1/2 tsp ground ginger
- ✗ 1/2 tsp garlic powder
- ✗ 1/2 tsp black pepper
- ✗ 1/4 tsp cinnamon

A great use for an abundance of stone fruit when you don't have a tasting bar to give them all away at. Makes two 500-mL jars plus a little bit to taste/use right away, but I've been making batches of 4-5 times this size. The general rules of canning are: keep everything as clean as possible, fill hot jars with hot fruit/sauce, and keep fill heights consistent. When processing for longer-term storage in a water canner, pH and time are very important factors that vary with every recipe, so try to ensure consistency on your end. Most importantly: if you're ever worried about the seal or condition of anything that you've canned, toss it. Don't take the risk!

- 1) Combine all ingredients and spices in a good-sized saucepan, cook covered at medium heat for 10 mins.
- 2) Stir and reduce heat to low, and then continue cooking for about one hour, stirring every 15 minutes, looking for the skins to significantly soften and the fruit to break down. The mixture will thicken on its own as the skins release pectin—no need to add corn starch or pectin.
- 3) Carefully blend the mixture with a hand blender or food processor until smooth. At this point the sauce could be used right away and would hold in the fridge for about a week.

Canning for Storage:

- 4) Prepare a canner pot, fill with water until about an inch above the jars. Boil the lids (not including the bands.) Generally, 10 minutes at a boil will get the lids sanitized; if doing a large batch, run the jars through the dishwasher with a heated dry cycle at the end. I store sanitized jars in a warm oven if there's going to be a delay in their use.
- 5) Carefully remove sanitized jars from the canner with tongs.
- 6) Fill the hot jars to the base of the jar's collar (where the thread starts); break up large bubbles with a chopstick. Place sterilized lid over the jars and screw on the bands. If

- you're reusing old jars, make sure you get new Snap Lids. Old lids might have a warped seal or imperfections.
- 7) Carefully return the full jars to the boiling canner and let sit for 20 minutes.
- 8) Remove the jars and place on a cutting board to cool. Try not to tilt the jars as they come out of the canner, even to get the water off: the seal may not form properly. When they're dry and cool, label the jars with the date. They make great gifts!
- 9) The sauce is done! Try it on pork tenderloin with Viognier-Marsanne or roast duck with Alluvia.

Today's Lesson: TA and pH

By Moss Scheurkogel
General Manager



“Acid” is a word that spooks a lot of people, and to be fair it *is* a bit of a harsh term. But acid isn't just something gangsters use to dissolve

bodies or something you see on a warning label. Acid is a vital component in wine, and even the softest, most mellow wines are objectively acidic. To properly understand acidity in wine and to know how to recognize it in a glass and on a tech sheet, you need to understand two different measurements: TA and pH

TA stands for “titratable acidity” or “total acidity.” We use the term “total” to merge the three different types of acid in wine (malic, lactic, and citric) into one number. The TA scale commonly ranges from 4.0 to 8.0, depending on grape variety and climate, with higher numbers meaning more acid. A 4.0 can taste a bit flat or flabby, and an 8.0 can be quite tart.

Pure acid, though, isn't the only factor. In addition to balance brought in by tannin or sweetness, acid is controlled by pH, which can either mitigate and soften acid, or expose and intensify it. The pH scale for a wine tends to range between 3.0 and 4.0. Lower numbers mean more acid shows through and higher numbers soften the intensity. A high acid wine can

still taste soft with a high pH, and a low pH can make even a low acid wine taste brisk and tart. The fascinating thing about the pH scale is that a variation of even 0.1 is actually quite significant, with a 3.0 pH wine tasting fully 10 times more acidic than a 4.0 pH wine.

Acid and pH affect more than just the flavour of a wine, too. High acid can help preserve a wine's ageing potential, very low pH can be dangerous for cellaring, allowing bacteria to take hold, and even the colours are impacted: low pH, high acid wines tend to be very red, while high pH wines with the acid suppressed will be more blue or violet.

Pretty neat, eh?

Moss



2017 Viognier Drink now through 2020 (optimal 2019) - 139 cases made

A delightful expression of our single-varietal Viognier, bright and floral on the nose with ripe fruit tones and a round, comforting texture. The soft, low acid (brought on partially by a med-high pH [see above]) makes for an easy drinking wine on its own, or a lovely pairing with lean fish, ceviche, or a goat cheese and spring vegetable tart.



2016 Viognier-Marsanne Drink now through 2022 (optimal 2019-2021) - 169 cases made

Our perennial blend of Viognier and Marsanne, designed to enhance the delicate tones of the Marsanne by using the Viognier's natural structure. A complex and delightful pairing wine, well-suited to drink alongside earthy white meats, from roast turkey to oysters to pork terrine with Melissa's apricot BBQ sauce.



2015 Silica Merlot Drink now through 2029 (optimal 2022-2025) - 332 cases made

New vintage. Coming from the hottest growing season on record, the Silica has responded with dense, jammy fruit concentration and bold, velvety tannins that will age magnificently over the next 6-8 years. When appreciated now, try decanting the wine for an hour before enjoying, and pairing with foods that contain protein or fat, like rack of lamb or with pancetta and baked olives



2015 Alluvia Merlot Drink now through 2028 (optimal 2021-2024) - 410 cases made

New vintage. From the heat of the 2015 season the Alluvia has been ripened to perfection, showing intense tones of dark fruit and earthy tobacco smoke. The tannins are finely balanced to ensure long aging potential while still allowing the wine to be enjoyed immediately. Best paired with grilled ribs, slathered with Melissa's BBQ sauce.



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

The 2015 Cab Franc shows rich, dark fruit 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. Winemaker Melissa has an annual tradition of holding a dinner where we pair Cab Franc with crispy roast duck. She calls it the “Fronk n' Honk,” which raises a lot of red flags for me as a former English teacher. It's a great pairing, though.

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

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