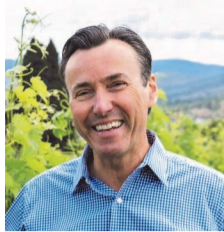


Message from the Proprietor



Hello again to all of our returning club members, and greetings to all our new subscribers. There's nothing better in the winter than a nice glass of wine to warm the bones. That's what I thought ten years ago when I harvested the first vintage from this property that would eventually be known as Intersection, and that's what I still think today. Ten years have passed, and not for a moment have I been as proud of what we've accomplished than I am now. Every day the winery amazes me, as do the people who work in it. Our team of Sara, Nicole, Donna, and Larry, and of course both Moss and Melissa, few as they are, have enough spirit and gumption to run a winery twice our size (although I'm sure they'd all quit immediately if I asked them to.) The joy of being an independent winery is in being able to cultivate these

specific relationships and this unique camaraderie just as well as we cultivate a vineyard.

Thank you to everyone who helped us get this far, and I look forward to seeing you all again ten more years from now.

Sincerely,

Bruce Schmidt

End of 2019 Vintage Report

By *Melissa Smits*
Lead Winemaker and
Vineyard Manager



Hello Wine Club members!

At time of writing, we've pressed all of

our 2019 Merlot, the whites and rosés are happily resting in barrels and tanks, and we're working on getting the harvest gear stashed away until 2020.

Hard to believe that our 10th official vintage has wrapped up, but our work is far from over—now the *élevage* (literally “raising” the wines) begins. The 2019 vintage can be characterized by moderate growing season temperatures, healthy crop levels, and, fortunately, clear skies for most of the summer as local wildfires were minimal. I had the opportunity to attend some research

presentations in the summer specifically on the challenges and management of wine grown in smoky conditions—there's always a lot to learn and develop for our industry. We're very lucky to have a well-supported research community that works hand-in-hand with growers and wineries all through the valley. Picking started this year with a special rosé project, hand-harvested by Intersection staff and intending to showcase the versatility of the style. We've still produced our big, lush and fruity saignée Merlot rosé (we could never part with this one), taken from each of our estate-grown Merlot tanks after about 36 hours in contact with the skins. We received some excellent Viognier and Riesling in late September/early October, showcasing bright acidity, and more vine maturity which contributes significantly to terroir expression. Our last grape harvested this year was Marsanne, which

is actually still fermenting in its barrels, slowly and steadily, at time of writing. Terroir is a concept that's a little hard to pin down, but my own experience of it has always been more “sense of place” than just a collection of soil and weather data. It can be considered by looking at the entire environment of vineyard and cellar together, from the contours and creatures of the field to routine *bâtonnage* (barrel stirring) and blending trials. The *élevage* period for these wines will be spent encouraging characteristics to develop that demonstrate our place, our efforts, and the milestone we've reached after over a decade of dedication to our practice. It doesn't end after bottling either—the aging period for all our wine styles is another essential part of their full expression.

Happy 10th anniversary, friends and fans!

Melissa

Today's Lesson: Cropping the Crop

By *Moss Scheurkogel*
General Manager, Teacher Guy



On our estate we have around 11 acres of planted grapes, and when I tell guests that, they always seem surprised that we can do so much with so little. An average of 3000 cases a year (36,000 bottles/27,000 litres) seems like plenty of wine to come from a property small enough to walk the perimeter in less than 10 minutes. (In reality, 3000 cases is an almost infinitesimally small volume on the global scale, and is only average for a place like British Columbia where most of the wineries are quite tiny. But that's a discussion for another time.) Those same guests might be shocked to know that the amount of grapes that we harvest from our vineyard are only a fraction of what we could potentially produce, and that we could likely achieve 10,000 cases from our tiny lot.

But we don't. For a reason. Grapes grow on vines, of course. We all know this, but we don't think of grapes in the same way we think about ivy or Virginia Creeper. We should though, because they're just as stubborn and obtrusive. One grape vine will stretch and grow and overextend itself with every ounce of energy, nutrition, and water it's given, and will overproduce until it is laden with grapes. I have a table grape vine at home that I've trained to provide shade for my deck and I counted 76 clusters of grapes on it this year. That's one vine. In a commercial vineyard, it is assumed that one acre of regularly spaced vines can produce a potential 10 tonnes of fruit. But for most sensible vineyards, Intersection included, we restrict that capacity by half or more. At Intersection we typically harvest between 3-4 tonnes of fruit from an acre, meaning that we reduce our potential yield by more than 2/3rds. Why would we short ourselves like this? We do it for quality. The more grapes that a vine extends itself to produce, the weaker the product. Overcropped grapes have lower sugar content, thinner body,

and weaker flavour. Some bulk vineyards will deliberately overcrop their vines in order to maximize liquid volume, and will then add extra sugar to the juice before fermentation (chaptalization) and add powdered tannin or use oak chips to build flavour and texture. These processes are all permitted within the BC wine industry, but they're hardly authentic. At Intersection we take a sliver of what we're offered to ensure that our wines will be richly flavoured, well-textured, and will also come across honest and give an impression of place that was unmodified in the lab. None of this even mentions the fact that overcropping grapes rapidly depletes the soil in a vineyard, requiring heavy fertilization to maintain nutrition. For us, mowing the lawn now and then provides all the nitrogen and other elements that we need to rejuvenate our property. Crop tonnage and acreage yields are important topics to small wineries right now, so the next time you enjoy a glass of Intersection wine you can remember that grapes are best enjoyed when there aren't many of them.

Pretty neat, eh?

Moss

Moss' Melbourne Baked Sausage Wheel

Pair with Cab Franc

- ✗ 2 sets of 6 sausages, still linked together
- ✗ 1 tbsp olive oil
- ✗ 1 tsp balsamic vinegar
- ✗ A few sprigs of sage, thyme, and rosemary

When I lived in Australia, I saw a technique for coiling sausage on an Aussie cooking show that always stuck with me because it produced a more tender, more evenly cooked, and more flavourful sausage

than pan frying ever had for me.

The short version? Roll it in a wheel and bake it. Simple as that.

As the ingredient list implies, this is not a complicated recipe, but for many years this was my go-to Christmas Eve dinner, and with a nicely spiced sausage it's a killer pairing for Cab Franc. A British Banger sausage works great for this recipe, but try it with your favourite type of link.

- 1) Make sure you have sausages that are still linked

in their casing. Sometimes it's hard to find, and in Osoyoos I have to ask the butcher to make them special for me.

- 1) Preheat oven to 375°
- 2) Unwind the links to connect all of the sausages and then squeeze them gently to create one long sausage.

1) Roll the sausage into a wheel and pin together with a skewer. One should do for each wheel.

- 1) Place the wheels into a shallow baking dish or pan and then poke the fresh herbs into the nooks and crannies

of the wheel.

1) Drizzle the wheels with olive oil and vinegar.

1) Bake for 30-35 minutes, until the centre of the sausage is cooked and the juice runs clear.

1) Slice into wedges and serve hot.

SIDE DISHES:

This recipe is for the sausage alone, but no food should bake by itself. We always roast parsnips, red onions, and turnips in the same dish with the sausage resting on top.



2016 Riesling *Drink now through 2024 (optimal 2019-2021) - 650 cases made*

We make no effort to conceal how much we love Riesling here at Intersection. It's the favourite wine of both Moss and Melissa, in no small part due to the bright acidity that lends a refreshing finish to the wine's slight sweetness. Aged for two years in bottle to bring out lively petrol aromatics, this wine stands brilliantly on its own. But the Riesling also shows great pairing versatility, matching up with a holiday oil fondue or even a Christmas turkey with yams and stuffing.

2016 Sauvignon Blanc *Drink now through 2022 (optimal 2019-2020) - 299 cases made*

The 2016 Sauv Blanc comes from a cooler season than our previous Sauv, lending more traditional crispness to this vintage. To balance the cleaner fruit of this edition, we took a lighter touch in the cellar, using only the most subtle oak to accentuate a hint of toasty sweetness - like sprinkling brown sugar on your morning grapefruit. Bright, fresh, and lively, we've been drinking this with Asian noodle dishes and seafood.

2017 Milepost Merlot *Drink now through 2025 (optimal 2020-2022) - 481 cases made*

Bright and vital, the Milepost shows a clean expression of fruit from its vintage. With blackberry jam and cassis on the nose, the wine is immediately inviting, opening up into liquorice spice and a smooth palate full of blackberry and allspice.

When pairing, use tomato, spices, and peppers to really make the fruit shine in this versatile wine. Two of Mel's suggestions are chicken parmesan or a mushroom scallion tart with lentils and yogurt.

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

The 2015 Cab Franc brims with rich, dark fruit, coupled with a complex, intoxicating nose of roasted red pepper and dried cranberry. Notes of date, fig, and liquorice round out a well-textured wine with finely balanced acid and tannin. An excellent choice for cellaring but tasting excellent straight from the bottle right now (although we recommend using a glass when among guests). For a perfect winter meal, pair this with Moss' Melbourne Baked Sausage, letting the herbs enhance the wine's spice.

2016 Cabernet Sauvignon *Drink now through 2025 (optimal 2020-2023) - 56 cases made*

Our first-ever single varietal Cabernet Sauvignon was made from the wine that we couldn't bear to blend away into our Axiom. Cellared for two and a half years in two premium French oak barrels with medium toasting to accentuate the wine's natural pepper and tannin, the resulting wine has wonderful structure without aggressive tannins. Instead, the texture is soft and velvety, offering fantastic drinkability right away.

Pair with lean meats to balance the fine tannins, like seared beef tenderloin, lamb shank, or gnocchi with gorgonzola.

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

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