

## Message from the Proprietor



Greetings to all of our wine club members, new and returning.

I'd like to thank everyone who has continued to patronize Intersection throughout this difficult spring and summer, for those who made the trip to see us in person and even more for those who chose to stay at home and replace their annual trip to the Okanagan with a case of wine ordered in the mail instead. We would like to show all of you our appreciation and our respect, for even as we take every care in our own tasting bar to keep our guests and employees safe, we have seen that same level of care coming from our visitors.

Stay safe everyone, and let's all raise a glass together (even if from a distance.)

*Bruce Schmidt*

## Vines and Cooking



By Melissa Smits  
Lead Winemaker and  
Vineyard Manager

Hello Wine Club members!  
This year has been unique

in many ways--I'm sure you all know this already!

We've launched our online store this year, shipped a lot more wine to folks, and we'll continue to work on a few more ways to get our wines to you. Here's an update on how the year has been progressing! We're busy as always, opening up the fruit zone by pulling some leaves off and thinning excess fruit so the remaining clusters can fully ripen. The growing season started off warm in May, with some days reaching more than 30° C, which pushed early shoot growth. June cooled and we had frequent rain, which had some impact on cluster size in Marsanne, but they'll be a little easier to manage with this "natural thinning." Interesting fact! Grape flowers are considered "perfect flowers," because

they contain both female and male structures, so they can self-pollinate! They can also be called perfect because they lead to wine. The inflorescence (a very fancy word for a cluster of grape flowers) opens up almost like an umbrella, so each individual berry's pollination is shielded from anything that would negatively impact fertilization, such as excessive moisture or wind. July and August have been very hot! After flowering is finished and the berries have set, we work on tucking the shoots into the wires and trimming the tops. They were trimmed this year during a heat wave, then the vines started hardening off the shoots into woody canes rapidly. So we'll see sugar accumulation earlier, and this extra ripening time will give us some fantastic flavours and structure - fingers crossed that September remains sunny and dry! So far, Viognier and Riesling look fantastic. The Merlot is carrying a lot of fruit, but we'll balance that out so our future harvests will continue to be great.

In the cellar, we're planning a little bottling run pre-harvest. Gotta' make tank space! We'll have 2018 Milepost and 2019 Viognier-Marsanne in bottle and ready to go for when we need them. The 2017 and 2018 wines have been showing very well so it probably won't be long. Just try the '18 Viognier matched to a savoury white onion soufflé! (See back page) You could also roast a free range chicken or game bird, and prepare a demi-glace with a side of thinly sliced hasselback potatoes or patates dauphinoise. All would be excellent with the 2018 Viognier, and also our newly released 2016 Cabernet Franc (the Cab Franc's texture will handle the creamy dauphinoise beautifully.) Enjoy the club pack, and please feel free to write to us with awesome food pairings that you find with our wines! Our team loves cooking and one day I'd like to compile some recipes...when I have time!

Cheers!

*Melissa*

## Maps, Shapes, and Bottles

By Moss Scheurkogel  
Manager of Some Kind



Wine looks good.

It looks good in the glass, it looks good in the bottle. Part of the appeal that wine holds on us is undoubtedly linked to the

clean, commanding lines of that glass bottle, immediately recognizable in silhouette. But there isn't just one shape of wine bottle, is there? People often ask me what the purpose is behind the different shapes. The simple answer is that there is no purpose behind the shape - it's just style. But a more in-depth answer relates to human psychology. You see, there are three primary forms of wine bottle, and they all stem from geography.

- 1) The straight sided, broad shouldered bottle is called Bordeaux.
- 2) The sloping, pear shaped bottle is called Burgundy.
- 3) The tall, narrow bottle is called Hock,

and originates from Germany (the name refers to the German town of *Hochheim am Main*, but nobody cares.)

These bottles emerged in the 1700's and became standard for their regions.

German Rieslings and Gewurztraminer come in Hock bottles. French Merlot, Cab Sauv, Sauv Blanc, etc come in Bordeaux bottles. And all Pinot Noir and Chard come in Burgundy (even down South in the Rhone valley, Syrah, Viognier and friends come in a similar bottle to Burgundy, showing that the jurisdictions of these two bottles actually stretch to encompass all of West France vs East France.)

In Europe, where wine production is highly regulated and traditions are law, these shapes matter. But over here in the wild west New World of wine, we can do whatever we want. Producers like our friends at Maverick Estate Winery use one shape of bottle for all their wines, be they Merlot or Syrah. It saves on bottle costs and creates a uniform brand. Smart, right? So why do many New World wineries (ourselves included) use all these different shapes and sizes still?

We do it because it speaks to a visual language that many wine drinkers have been trained to understand. Intersection has 11 regular products and up to 5 more small lot experiments depending on the year. That's a lot of wine, some pretty unusual, like our Orange Wine or Appassimento. But you can tell from the shape of their bottles that the Orange is made of Riesling and the App is made of Merlot. On a shelf, our wines sometimes look incongruous, tall bottles and short, wide and narrow, but every bottle tells a story about what's inside by using a code that was created hundreds of years ago for a different continent entirely. And even if they don't understand why they know it, most new customers will walk into our tasting room, see that tall skinny bottle on the shelf, and say "oh look, they have a Riesling."

BONUS: The indent in the bottom (the 'punt') doesn't really do or mean anything. It used to be necessary in early glassblowing, but not any more. It can lend structural integrity to sparkling wine bottles though.

Pretty neat, eh?

*Moss*

## Melissa's Classic Cheese Soufflé

*Pair with 2018 Viognier*

- ✗ 1 med white onion
- ✗ 2 tbsp Parmesan
- ✗ 1 cup whole milk
- ✗ 3 ½ tbsp unsalted butter
- ✗ 3 tbsp flour
- ✗ ½ paprika
- ✗ ½ teaspoon salt
- ✗ 1 pinch nutmeg
- ✗ 4 large egg yolks
- ✗ 5 large egg whites
- ✗ 1 cup coarse grated Gruyère cheese (packed)

Serves 4-6 people

1) Finely dice the onion and sauté in 1 tbsp of the butter. Set aside.

2) Lower the oven rack and preheat to 400°F. Butter a 6-cup soufflé dish. Add Parmesan cheese and tilt dish, coating bottom and sides. Warm milk in heavy saucepan over medium-low heat until steaming.

3) Melt remaining butter in another heavy large saucepan over medium heat. Add flour and whisk until mixture begins to foam and loses raw taste (about 3 minutes. Don't let it brown). Remove saucepan from heat; let stand 1 minute.

Pour in warm milk, whisking until smooth. Return to heat and cook, whisking constantly until very thick (2 to 3 mins). Remove from heat; whisk in paprika, salt, and nutmeg. Add the cooked onion, then add egg yolks 1 at a time, whisking to blend after each. Scrape soufflé base into large bowl. Cool to lukewarm (this can be made 2 hours ahead.) Cover and let stand at room temperature.

4) Using electric mixer, beat egg whites in another large bowl until stiff but not dry. Fold 1/4 of whites into the cooled soufflé base to lighten. Fold in remaining whites in

two batches while gradually sprinkling in Gruyère cheese. Transfer batter to prepared dish.

5) Place dish in oven and immediately reduce temp to 375°F. Bake until soufflé is puffed and golden brown on top and center moves only slightly when dish is shaken gently, about 25 minutes (do not open oven door during first 20 minutes).

Serve immediately with slightly chilled Viognier (aim for 10-12° C so that the wine is crisp but the chill doesn't slim the texture.)



### 2018 Viognier *Drink now through 2025 (optimal 2020-22) - 176 cases made*

A new vintage that exceeds expectation, showing loads of yellow tree fruit, yellow plum and pear, on the nose. A gentle tree blossom perfume leads into a palate that is fresh and clean, but bears a texture and weight that is expertly suited for food pairings. As per Mel's recommendations, try with soufflé or free range chicken.

*(2018 was our first year certified as Salmon Safe, and we are excited to release our first wines from that vintage.)*

### 2016 Sauvignon Blanc *Drink now through 2022 (optimal 2020-21) - 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.



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

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*

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 and caramelized onions.



### 2016 Cabernet Franc *Drink now through 2026 (optimal 2020-24) - 353 cases made*

An exciting new vintage of Cab Franc also marks Melissa's first vintage after taking over winemaking at Intersection. The 2016 shows less oak than its predecessor, although 24 months in barrel has provided condensed, silky tannins and a hint of cocoa to balance its red pepper and raspberry fruit. A brighter and cleaner Cab due to the cooler growing year, the 2016 is fresh and elegant and tasting perfectly now. Try this with the soufflé as well, or with schnitzel and caramelized apples.

More tasting notes: [www.xwine.ca/wine-list](http://www.xwine.ca/wine-list)

More issues of the CrossWord with articles and recipes: [www.xwine.ca/crossword](http://www.xwine.ca/crossword)

More of Mel's recipes: [www.xwine.ca/cooking](http://www.xwine.ca/cooking)