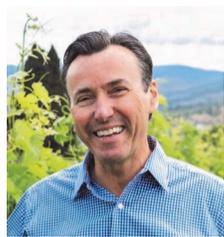


## Message from the Proprietor



Hello again to all of our returning club members, and a warm welcome to all of our new subscribers. This pack comes at an auspicious time in the season - some vintages draw to an end, just as we prepare to harvest 2018's grapes. In this season I'm always reminded of the earliest days of our vineyard, when I was still charting which grapes would lie where. I knew early on that I wanted to blend Sauv Blanc and Viognier, a great, really unique blend that was almost unprecedented at the time. So I planted 2 acres of Vio, and 2 acres of SB. Things looked great, until the first winter. And then the winter after that. Sufficed to say, with hundreds of dead vines in hand, I learned that the segment of the vineyard I had chosen was *not* a terroir match for Sauv Blanc. We still made our inaugural Mile's Edge blend by purchasing Sauv from off-site, but there was the matter of our little 2 acre graveyard to replant. Out of pragmatism, I replaced the SB with Riesling, a hardier grape in cold winters, and that decision resulted in what is now one of our most popular and decorated wines, and a true favourite among our staff. To think that if the SB had succeeded in that spot, we never would have grown Riesling at all... well, it's ironic when you see how passionately our team feels about our 'second choice' wine.

It's a pleasure as always to see the response we get from our wine club, and I wish you all the best.

Sincerely,  
*Bruce Schmidt*

## 2018 Summer Report



By *Melissa Smits*  
Lead Winemaker and  
Vineyard Manager

Hello Wine Club!  
It's been a very busy summer in the vineyard, with a strong focus on canopy management (keeping the vines trimmed and tucked). We remove lower leaves to increase the air-flow around the fruit and encourage sun exposure. This really accelerates the development of complex flavours and has the added benefit of discouraging certain insects from damaging the leaves and fruit. We've also started thinning out green bunches that won't ripen to our standards and making sure the vines carry a balanced crop load into the fall, when ripening will build structured

tannins and accumulated sugars. In the cellar, we've recently been focused on preparing some barrel-fermented whites for bottling: Our 2017 Viognier-Marsanne and single-varietal 2017 Marsanne were ready to come out of barrels in early August and be stabilized and filtered. We'll also have another unique neutral oak wine on the way. When we say "neutral," we mean that the barrels have had more than 5 uses in our cellar and no longer impart much oaky aroma; however the barrel can still offer great benefits for aging in our cellar. The wines have great texture and depth from their time in oak, and will see a little more development in bottle before they're ready for release. Now is also a good time for cleaning and organizing, preparing the cellar and equipment for harvest, which is coming

up soon!  
The first pick will be Riesling, forecasted for around the 2nd week of September in the interest of preserving bright green apple and zesty lime notes. Viognier should follow in the 1st week of October; the later picking time allows ripe, peachy and floral aromatics to emerge. Merlot and Marsanne tend to be harvested by the 2nd week of October, when temperatures start to fall. Picking when it's cool allows for good control over fruit quality. I'm looking forward to bringing this fruit in and creating the 2018 wines! We'll be quite busy in September and October, so come by and catch us in action!

Cheers!  
*Melissa*

## Today's Lesson: A Rosé by Any Other Name...

By *Moss Scheurkogel*  
Director of Marketing and Education



Earlier this year a guest asked me 'what is the point of rosé?' It's true that rosé can fall into a no-man's-land between red and white that can be hard to quantify, but in a classic glass half-full/empty scenario, you can either view the wine as a compromise, or see it as a glorious chimera that showcases the strengths of both red and white. Much of that chameleonesque quality comes down to how the wine is made, though. Many new wine drinkers assume that rosé is made by blending red and white wine together (after all, it's pink!) But in reality, almost no rosé is made in this method. Most is made in a style called '*limited contact*.' To set this up, let me first explain that all grape juice is white! Whether you have green grapes or black

grapes, Pinot Blanc or Syrah, if you peel that skin off you have a clear core of fruit with transparent juice. If you ferment just the juice, you get white wine. White merlot, white malbec, all possible. The colour that makes a wine *literally* red is all held in the skin, and to make a red wine we crush the grapes and allow them to *macerate* with the skins for weeks, sometimes months. The longer the maceration, the darker, heavier, and more tannic the wine. In 'limited contact' rosé, all the vintner does is crush their grapes, begin maceration, and halt the process much earlier than usual. If 30 days of contact gives you a dark red wine, then 3 hours will give you something light, delicate, and pink! Most rosé wines are made like this, with the red wine grapes being harvested early (to ensure crisp acidity), with a little sweetness left in to balance the acid, and the ferment and maceration being run at cooler temperatures to ensure crisp, bright flavours. This brings us to the second major method of making rosé. A method with a

name to make any Klingon salivate with anticipation: BLOOD WINE! (We usually call it the French term *saignée* so that we don't terrify people.) In the saignée method, we begin making a red wine, which means we harvest the fruit later at high ripeness, macerate warm to ensure high extraction (think steeping a tea bag in cold water vs hot), and then a couple of days into the process we... *bleed* the tank. A little juice is removed, transferred to its own tank, and then cultivated into rosé while the rest of the juice keeps macerating into a full-on red. You get two wines from the same harvest, and the result can be very win/win. The Intersection saignée rosé that we make is dark, rich, full of lush berry tones, with a beautifully ripe nose despite low sugar levels. And the red wines we extract it from become even more concentrated (since the same amount of skins are left with a reduced level of juice.) So keep an eye out for the 2016 and 2017 Silica Merlots - they're going to be magnificent.

Pretty neat, eh?  
*Moss*

## Italian Sausage Orzo Chicken Jambalaya

*Pair with Alluvia Merlot*

- ✗ 3 chicken breasts, boneless and skinless
- ✗ 5 links Italian sausage (mild - avoid too much heat)
- ✗ 1 medium red onion
- ✗ 2 bell peppers, red or yellow
- ✗ 1/3 lbs green beans
- ✗ 5 cloves roasted garlic
- ✗ 4 tbsp sundried tomato pesto
- ✗ 2 tbsp olive oil
- ✗ 1 lg can tomato sauce
- ✗ 750g package orzo pasta

A lot of words in the title of this recipe, so you can just shorten it to "Nicole's red wine comfort food." A trick to this recipe is getting mild sausages - a bit of spice really accentuates the flavour of the meal, but too much spice can clash with wine tannins.

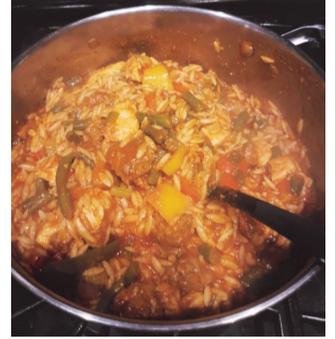
The tobacco smokiness and earthy notes of the Alluvia perfectly highlight this meal.

- 1) Cube chicken into bite-sized pieces
- 2) Heat pot with olive oil on medium heat
- 3) Squeeze meat out of sausage links, break into

bite-sized pieces, and add to pot with chicken; add chopped onion and cook till sweating

- 4) Add diced bell pepper and green beans, cook for five minutes then add roasted garlic and sundried tomato pesto
- 5) In a separate pot boil water and add a full package of orzo pasta; cook till el dente and strain
- 6) Once the chicken is cooked through and sausage meat is brown, add can of tomato sauce and season with salt and

- 7) Cook sauce for 15 mins then incorporate orzo pasta to the sauce. Stir till all pasta is coated with sauce and serve. Don't forget to pair it with a glass of Alluvia Merlot!



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

An intricate aromatic medley of candied orange peel and lemon zest, coupled with a floral note of mineral oil. On the palate, a textured nuttiness balances with further citrus notes and subtle hints of peach. A long finish carries more orange rind and almond across the back of the tongue.

A complex and delightful pairing wine, well-suited to drink alongside white meats, from grilled pork to oysters or sole. Try with sushi for a very fun combination.

### 2015 Sauvignon Blanc Drink now through 2022 (optimal 2018-2020) - 299 cases made

An optimal vintage of our classic oaked Sauv Blanc, vivacious, ripe tropical fruit on the palate from the hot 2015 year melds with tones of caramel and orange. Six months in a combination of neutral and new oak provides a creamy texture and warm, rounded finish without over-embellishing or detracting from the fruit. A fantastic match for charcoal-grilled rosemary and citrus sausages or spiced chutney.

Serve chilled for bright fruit or slightly below room temperature for a rounder mouthfeel.

### 2015 Milepost Merlot Drink now through 2025 (optimal 2023-2025) - 475 cases made

A pure representation of Merlot from our vineyard's hottest year, the 2015 MPM is jammy and fruit-forward, bursting with stewed blackberry jam on the nose and balanced with a hint of clove and cocoa. This folds easily into a rich, dark fruit palate showing spice and smoke from 12 months in primarily neutral French oak, opening up into tones of brown sugar.

Pair with heavy, protein-rich foods like beef tartare or BBQ pulled pork.

### 2014 Alluvia Merlot Can cellar through 2028 (optimal 2020-25) - 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 ripening season with smoky oak elements.

With its full, integrated tannin and bold structure, the Alluvia is a robust wine that pairs to excellent effect with seared duck breast, the finest, fattiest steak you can get your hands on, or a certain Italian sausage orzo chicken jambalaya.

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

Can cellar through 2030 (optimal drinking 2021 through 2026) - 244 cases made

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](http://www.xwine.ca/wine-list)