

## 2025 SÉMILLON

OKANAGAN VALLEY BC VQA

Our Distinction Collection offers enthusiasts handcrafted, experimental wines that fine-tune combinations of varieties, clones, rootstocks and winemaking techniques. Like the pattern of a quail's egg of which no two are alike, each batch of wine is unique and bottled in small lots.

Originating in the famed Bordeaux region of France, Sémillon is most seen in blends with Sauvignon Blanc in its home region. In Australia's Hunter Valley, Sémillon is found in single-variety expressions, known to have bracing acidity and enchanting aromas of orchard fruit, toasted nuts and wild herbs. Our Sémillon has a balance between freshness and structure, from partial maturation in neutral French oak.

SÉMILLON



WINEMAKING

Grown on a high-elevation vineyard in Osoyoos, berries were hand-harvested and gently whole-cluster pressed with free-run juice being fermented in 50% stainless steel and 50% neutral French oak for four months to add complexity and texture.

**ALCOHOL:** 12.5%  
**RESIDUAL SUGAR:** 2 g/L

**pH:** 3.42  
**ACIDITY:** 6.14 g/L

TASTING

Opening with floral jasmine and ripe Anjou pear, the bouquet of fruits is supported by a full palate of beeswax, honey, toast and zesty satsuma. The finish continues to weave between these flavours, until arriving at a crisp, harmonious finish.

PAIRING

With floral, fruity and savoury characteristics this wine is best suited for similarly rich dishes with some natural sweetness, such as honey-glazed butternut squash, veal Milanese, or creamy chicken pasta.

*Made in limited quantities.*

Enjoy now through 2032.

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**SUSTAINABLE  
WINEGROWING  
BRITISH COLUMBIA**