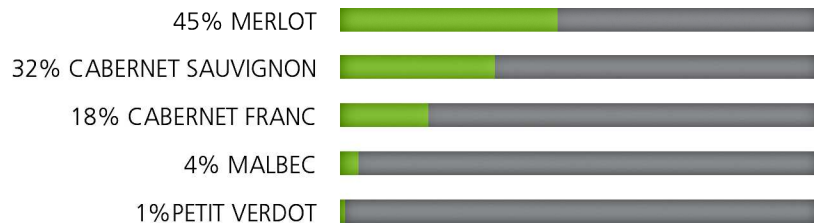


THE BLEND



LAUGHING STOCK VINEYARDS PORTFOLIO 2015

94 points, John Schreiner

Wine Profile

Just like a finely balance stock portfolio, putting together a blended wine takes finesse and judgement so that the experience of the whole will be greater than the sum of the individual parts. Our Portfolio is a wine that marries the art and science of winemaking with a blend of Bordeaux varietals. For over a decade, Portfolio has routinely won top accolades from wine competitions and wine critics alike: a proven chart-topper.

The 2015 vintage of Portfolio has a bold nose with aromas of blackberry, warm raspberry, vanilla bean and some earthy herbal notes. The tannins are powerful but have a velvety texture that will provide longevity in the wine, as it has in previous vintages. As always, Portfolio is a full bodied wine with ample concentration and complexity that will develop for years to come.

Winemaking Notes

The 2015 vintage combines the five classic varietals: 45% Merlot, 32% Cabernet Sauvignon, 18% Cabernet Franc, 4% Malbec, and 1% Petit Verdot to create a multilayered, complex wine.

Using double sorting tables to sort grapes first by cluster and then by berry allows us to put meticulous attention on using only the best grapes in our wines. The fermentation takes place in stainless steel tanks as well as in oak. Portfolio sees 20 months in French oak barrels with 40% new French oak and 60% second fill French oak.

Harvest Date

Began October 9, 2015

Aging

20 months in French oak barrels, 40% new, 60% second fill

Cases Produced

2,500

pH

3.83

Acidity

5.9 g/L

R.S.

0.1 g/L

Alcohol

14.9%

INSIDER TIP Blending is a complex art to find the balance between the multitude of dimensions including 100 different barrels of 12 different vineyard blocks across 5 grape varietals.

Vintage Notes

Starting with a spectacularly warm spring, 2015 became one of the hottest on record in the Okanagan Valley. Hot doesn't necessarily guarantee a stellar vintage as vines can shut down once temperatures go beyond 35 degrees. And typical of recent hot summers, forest fires abounded creating other issues such as valley smoke, which clouded the sunshine for a few weeks and slowed ripening. Overall, harvest dates were two to three weeks early with fabulously ripe fruit.

Vineyards

Sourced from 3 sites on the Naramata Bench and from the Perfect Hedge Vineyard in Osoyoos.



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