



#### FERMENTATION



### LAUGHING STOCK VINEYARDS

# BLIND TRUST 2017

#### Harvest Date

October 02, 2017

#### Aging

15 months in French Oak

#### Cases Produced

2,030

#### Price

\$28.99+ tax & deposit

#### pH

3.69

#### Acidity

5.5g/l

#### R.S.

<1 g/l

#### Alcohol

14.4%

#### INSIDER TIP

Blind taste the Blind Trust and try to guess the varietals before disclosing the assets which are kept under wrap and seal of the capsule.

#### Wine Profile

A blind trust is a financial trust in which the executors have full discretion over the assets, and the trust beneficiaries have no knowledge of the holdings of the trust. In this case, our Blind Trust is a wine in which the winemaker has full discretion over the blend, so you'll just have to trust us.

Always a secretive blend, the 2017 vintage has a dark blue spectrum of blackberry, cassis, field berries, mocha and coffee. Hints of black pepper, tobacco and rustic notes round out the aromas and flavours. Hints of cloves, ginger, cinnamon and black cardamom are showcased throughout the wine. The palate is round, full, vibrant and juicy with a nice equilibrium between fresh fruit and oak integration.

#### Winemaking Notes

Grapes are handpicked and hand sorted both by cluster and berry upon arrival at the winery. Fermentation is done mainly in stainless steel, but oak fermenters and extended maceration is also used on some lots. While both Blind Trust and Portfolio, our flagship blend, are treated exactly the same for 15 months, the selection process is about making Portfolio the best it can be, while making the Blind Trust approachable and better suited for drinking early on.

If you want to blind taste the Blind Trust, read no further. Spoiler alert: 42% Merlot, 35% Malbec, 12% Cabernet Sauvignon, 8% Cabernet Franc, 3% Syrah to create a multi-layered, complex wine.

#### Vintage Notes

2017 brought some wild weather. One of the coldest winters we've experienced in years gave way to a cool, wet Spring. Although there was flooding in the Okanagan, it was followed by 54 straight days with no rain. The hot, dry summer allowed fruit development to catch up from its late start and created smaller more concentrated grapes. Fall weather cooled down quickly, but we were able to bring in our fruit prior to any risk of frost. Overall, expect ripeness and weight to the wines, while still retaining bright fruit flavours.

#### Vineyards

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



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