



Natural Wine

Decanter Magazine requirements for a Natural Wine:

- Must be hand harvested
- Fermentation with indigenous yeast only
- No enzymes
- No additives other than sulphur dioxide in only minimal quantities
- Unfined and no filtration
- No heavy manipulation

LAUGHING STOCK VINEYARDS

AMPHORA VRM

50% Viognier, 17% Roussanne, 33% Marsanne

Wine Profile

This small cap release is a tribute to how wine was made in ancient times. Using a hands-off winemaking approach, this is our 6th year of working with 500L terracotta Clay Amphorae. The result is a wine that challenges you to define it to a specific region or style.

This beautiful golden amber coloured wine has vibrant notes of quince, beeswax, dried apricot, tropical fruits and a hint of baking spice. The attack is lively and rich with a structured mid-palate and savoury flavours. 2 months of skin contact give this wine nutty characteristics and leads to a lingering, textured finish. This versatile wine can be used as an aperitif or paired with grilled octopus, seared scallops and Mediterranean tapas.

Winemaking Notes

This is the second vintage of Amphora VRM, with a blend of 50% Viognier, 17% Roussanne, and 33% Marsanne. At harvest, we placed whole berry Viognier grapes in 3 of our 500L terracotta Amphorae. The other 3 Amphorae were filled 2/3 Marsanne and 1/3 Roussanne. All 6 vessels were left covered and untouched for 65 days. The grapes were then pressed together and aged further in Amphora and neutral barrel. This hands-off approach resulted in slower extraction from the grape skins, while the tannin worked as a natural antioxidant to the wine.

Harvest Date

September 24, 2018

Aging

65 days on the skins in clay terracotta Amphorae

Cases Produced

210

Price

\$28.99 plus tax

pH

3.48

Acidity

5.2g/l

R.S.

<3 g/L

Alcohol

13%

INSIDER TIP: Originally used in ancient Greek & Roman days, this approach embodies the desire to make wines more naturally with wild ferments and minimal intervention.

Vintage Notes

2018 was a long, moderate vintage. The winter was mild and spring cool resulting in a late bud break, followed by healthy flowering. The summer was hot and dry allowing for optimal fruit development. In August, the temperature dropped and the smoke from local wildfires blocked sunlight and delayed veraison. September was cooler, which extended growing season and allowed for a steady pace of harvesting. Harvest commenced on Sept. 19 with Pinot Gris from OK Falls. Fall continued to be warm until November. Expect nice flavour complexity, slightly restrained alcohol levels, balanced acidity and freshness.

Vineyards

The Viognier is sourced from East Bench Osoyoos. The Marsanne and Roussanne are from the West Bench of Oliver.



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1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada T: 250.493.8466 www.laughingstock.ca