



“The U.S. financial markets had always been either corrupt or about to be corrupted.”

~ Michael Lewis, Flash Boys

## LAUGHING STOCK VINEYARDS DARK POOL 2010

### Wine Profile

One of the most secretive practices on Wall Street is the use of dark pools, which are off-exchange platforms that let traders buy and sell stocks anonymously. This under the radar and quietly growing practice was exposed in Micheal Lewis’ best-selling book “Flash Boys”.

David also kept his port project under the radar, (even from Cynthia) with a small lot of Merlot wine that was quietly aged in two oak puncheons, sequestered in a corner of the winery for over 5 years. This once in a decade wine project may or not be repeated now since the secret has been exposed.

Dark and intensely coloured, this port-style wine has a nose of stewed red and black cherry, sugared dates, and burnt caramel. On the palate, expect rich concentrated

flavours of dried cherries, dates and figs. As this wine evolves, it will enhance the nutty roasted almond and hazelnut characters further. Suggested ageing 5-10 years.

### Winemaking Notes

Made in traditional port style, Dark Pool was created using Merlot grapes sourced from the Naramata Bench from the 2010 harvest. After vinification, the wine was placed in neutral French oak puncheons and left to quietly age indefinitely. At the four year mark, we had a local distillery work with the lees (heavy sediment from the fermentation tank) from the same Merlot block, to create a high proof spirit that was added to the wine. Now fortified, it was further aged for an additional year and half before being bottled in June 2016.

### Harvest Date

October 20, 2014

### Aging

5 years, 8 months in French oak puncheons (500 L)

### Cases Produced

179 cases / 500 ml bottles

### Price

\$34.99 plus tax

### pH

3.51

### Acidity

6.8 g/L

### R.S.

32 g/L

### Alcohol

18.0%

**INSIDER TIP** This Small Cap release of just 179 cases is bottled in a stealth black 500 ml bottle with a sleek glass stopper.

### Vintage Notes

The 2010 growing season was cooler with a late wet spring resulting in a slow start with delayed bud-break. Warm summer temperatures got things going with better than average fruit set but ripening came to a grinding halt in September with low temperatures and uncharacteristic rainfall. Cautious fruit thinning helped adjust crop load and fortunately a heat wave in October put the harvest on track. Reds were harvested a couple weeks late, but at full ripeness and physiological maturity with abundant fresh acidity

### Vineyard

Naramata Bench, Okanagan Valley



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1548 Naramata Road, Penticton, British Columbia, V2A 8T7 Canada T: 250.493.8466 [www.laughingstock.ca](http://www.laughingstock.ca)