



## 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 VR 2019

86% PERFECT HEDGE VINEYARD OSOYOOS,  
14% MURRAY VINEYARD NARAMATA BENCH

### 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 7th 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.

The 2019 Amphora VR (Viognier Roussanne) displays a beautiful apricot colour which is also reflected on the nose, along with orange zest and May blossoms. This complex wine starts with pink grapefruit on the palate, on the second sip you get baked apricot and some mandarin. There is also a dried tea component that shows off the tannins from skin contact. This conversation provoking wine pairs well with Mediterranean tapas and our favorite around here, Hawkins cheezies.



### WINEMAKING NOTES

Last years white Amphora also contained Marsanne but alas we weren't happy with the fruit that came in so, being particular, we excluded it. This vintage is 86% Viognier and 14% Roussanne. At harvest, we placed the whole berries in 3 of our 500L terracotta Amphorae, at which point they were left covered and untouched for 98 days. This hands-off approach resulted in slower extraction from the grape skins, while the tannin worked as a natural antioxidant to the wine.

### VINTAGE NOTES

In 2019 Mother Nature decided to hit us with many curve balls. The winter started off mild, even warming to above 0°C in January, however this would not last and in February we returned to more normal cooler temperatures.

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**Harvest Date**  
October 23, 2019

**Aging**  
98 days on skins in terracotta Amphorae

**Cases Produced**  
100

**Price**  
\$28.99 plus tax

**pH**  
3.88

**Acidity**  
6.3 g/l

**R.S.:**  
1.2 g/l

**Alcohol:**  
14.1 %

**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.

Spring began cool, but as summer approached the temperatures warmed, giving us a typical Okanagan summer with temperatures not peaking too high. The season looked promising, with talks of harvest starting slightly earlier. September started beautifully, but in the second week, the rain came and kept persistent throughout the month. October gave us some reprieve, until the frost hit the valley October 10th, causing ripening to shut down in many vineyards.

Harvest commenced September 25th with Pinot Gris from OK Falls. Shortly after, the Pinot Noir and Merlot started coming in and things did not slow down for the next month with the last grapes arriving November 5th. Despite the myriad of weather events, you can expect the wines to be fresh and vibrant with complex flavour profiles and balanced acidity.