



67% SAUVIGNON BLANC

33% SÉMILLON BLANC



Harvest Date
October 03, 2022

Cases Produced
435

Price
\$33 plus tax

pH
3.3

Acidity
6.5 g/L

R.S.
0.00 g/L

Alcohol
12.9%

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BLIND TRUST WHITE 2022

INSIDER TIP: Blind taste the Blind Trust before peeling back the capsule to reveal this blend of 2 white varietals.

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. The Blind Trust White was produced between 2011 and 2014 but hasn't been made since. The 2022 vintage welcomes back this aromatic wine and is a blend of two varieties.

Tasting Notes

The 2022 Blind Trust White displays vibrant citrus notes and white lily on the nose with fresh lime and grapefruit, followed by subtle stone fruit aromas. The wine is crisp and bright on the palate offering fresh lime, ripe kiwi and nectarine. The bright acidity is balanced by a soft

mouthfeel and coupled with a long rich finish. The 2022 Blind Trust White will pair beautifully with shrimp ceviche.

Winemaking Notes

Our winemaking choices for this vintage include whole cluster pressing for a fresh fruit profile and partial malolactic fermentation to provide a soft, round texture on the palate. Much of our winemaking approach relies on blending which brings together the unique characteristics of each varietal and creates layers of flavours and complexity. As well, we employ a range of fermenting strategies including neutral French oak barrels and puncheons which accounted for 69% of the blend and aged for 6 months. The remaining 31% was fermented in stainless steel. If you want to blind taste the Blind Trust, read no further. Spoiler alert: the blend is 67% Sauvignon Blanc, 33% Sémillon Blanc.

Vintage Notes

The 2022 season kicked off late with a cool start to the season and finished with an amazingly warm and dry fall. The microclimates within the vineyards played a large role in the ripening of different varietals as the right slope and aspect can help collect warmth on the cooler days. Bud break and flowering was delayed by about two weeks with the cool weather, but August and September came through with higher-than-average temperatures which luckily lasted through most of October as well, ensuring that our late-ripening reds matured. The hot and dry weather in October was invaluable, resulting in more intense aromatics in our late ripening whites and reds with concentration and finesse. Expect to see wines with more natural acidity and balance this vintage.

Vineyard

Lavoie vineyard on the Naramata Bench as well as Whitetail vineyard in Oliver.



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