



LAUGHING STOCK VINEYARDS PORTFOLIO 2019

Harvest Date

Began October 08, 2019

Ageing

20 months in French oak barrels, 41% new, 20% puncheons

Cases Produced

2000

Price

\$52.99 plus tax & deposit (750ml)

pH

3.9

Acidity

5.8 g/L

R.S.

0.6 g/L

Alcohol

14.7%

ALSO AVAILABLE

Magnum \$119.99 plus tax & deposit

Double Magnum \$229.99 plus tax & deposit

Wine Profile

Just like a finely balance stock portfolio, putting together a blended wine takes finesse and judgement so that the experience of the whole will be greater than the sum of the individual parts. Our Portfolio is a wine that marries the art and science of winemaking with a blend of Bordeaux varietals. For the past decade, Portfolio has routinely won top accolades from wine competitions and wine critics alike: a proven chart-topper.

Dark fruit, herbaceous notes, and sweet tobacco meet your nose first. On the palate this wine has some black cherry, cigar box, and cassis. This full-bodied blend has big tannins and a long finish with lots of aging potential.

Winemaking Notes

The 2019 vintage combines the five classic varietals: 49% Merlot, 31% Cabernet Sauvignon, 13% Cabernet

Franc, 5% Malbec, and 2% Petit Verdot to create a multilayered, complex wine.

Using double sorting tables to sort grapes first by cluster and then by berry allows us to put meticulous attention on using only the best grapes in our wines. The whole berry fermentation takes place in stainless steel tanks as well as in oak. Portfolio sees 20 months in French oak barrels with 41% new French oak (20% of which were puncheons) and 59% second fill French oak.

Vintage Notes

In 2019 Mother Nature 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 chilly temperatures. Spring began cool, but as summer approached the temperatures warmed, giving us a beautiful Okanagan

summer with optimal temperatures in the vineyards. 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.

Vineyard

Sourced from 3 sites in Oliver and from the Perfect Hedge Vineyard in Osoyoos.



LAUGHING STOCK VINEYARDS

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