



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

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.



FERMENTATION

37% NEUTRAL FRENCH OAK
27% CONCRETE EGG
36% STAINLESS STEEL TANK



LAUGHING STOCK VINEYARDS PINOT GRIS 2019

WINE PROFILE

Pinot Gris is one of the darling varietals of the Okanagan Valley. It ripens easily and consistently produces an enjoyable, fruit forward yet food friendly wine.

This wine has a lovely fruit salad nose, nectarine, some green apple, and is lifted by a citrus note. The palate is vibrant with white blossom and a slight minerality. This is a rich Pinot Gris with a long clean finish. This wine pairs well with a hot summer day or some creamy burrata with some grilled peaches.

WINEMAKING NOTES

Our winemaking choices for this vintage include whole cluster pressing for a fresh fruit profile and settling the juice with no skin contact. We then fermented in 37% neutral French oak barrels, 36% stainless steel and 27% concrete eggs. The wine was aged sur lie for 6 months with weekly stirring.

Our winemaking team has been using concrete eggs since 2011, however they have been used in winemaking for centuries. Concrete fermenters are slightly porous thus allowing the wine to breathe, while the egg shape keeps the wine in constant movement

VINTAGE NOTES

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Harvest Date
September 25, 2019

Varietal
100% Pinot Gris

Cases Produced
1300

Price
\$19.99 plus tax

pH
3.49

Acidity
4.91 g/l

R.S.:
0.65 g/l

Alcohol:
14.5%

INSIDER TIP: Partially fermented in a concrete egg creates amazing mouthfeel and texture.

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VINEYARDS

Sourced from Thomas Ranch in Okanagan Falls.



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FERMENTATION

22% NEW FRENCH OAK
78% NEUTRAL FRENCH OAK



LAUGHING STOCK VINEYARDS PINOT NOIR 2018

WINE PROFILE

Also known as 'the heartbreak grape', Pinot Noir has been a nice challenge. BC's cooler climate is showcasing Pinot Noir that is world class. The fruit is 95% sourced from Thomas Ranch, Okanagan Falls and 5% Naramata Bench. 12 months is French oak barrels..

TASTING NOTES

This pinot begins with a classic nose of bright cherry, strawberry, and a bit of leather. It also has a slight earthiness and hint of dried petal. Its structure is soft and round with balanced acid and a medium body. On the palate, the cranberry comes across first, opening to sweet tobacco flower and a bit of spice. A classic pairing for this would be pan-fried duck breast but for the adventurous try bar-style caramelised Brussel sprouts with aioli dip.



WINEMAKING NOTES

After hand picking, we double hand sort the grapes followed by whole berry fermentation. The whole berry fermentation was done in stainless steel tanks, with 20% as whole clusters. The wine was then barrel aged for 12 months in French oak barrels.

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.

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Harvest Date
September 28, 2018

Aging
12 months in French oak barrels

Cases Produced
420

Price
\$34.99 plus tax

pH
3.80

Acidity
5.2 g/l

R.S.:
0.0 g/l

Alcohol:
14.0%

INSIDER TIP: Small Cap release with just 420 cases produced.

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 fruit is 95% sourced from Thomas Ranch, Okanagan Falls and 5% from Naramata.