

SANDHILL



Every year, when we make our wines at Sandhill, we discover unique and distinctive barrels that deserve very special attention. The result is our ever-evolving **Small Lots Program**, showcasing these finely crafted creations.

BARBERA 2006

SANDHILL ESTATE VINEYARD
89.5% Barbera, 10.5% Sangiovese

**SMALL LOTS
PROGRAM
432 CASES**



GROWING CONDITIONS

The 2006 season began with light but steady spring rain, creating vigorous growing conditions that produced more bunches than desirable. To stay within the yield targets, our growers worked diligently to thin these sizeable clusters cutting almost 40% of the fruit produced on all red varieties.

The season progressed with uninterrupted sunshine and ideal temperatures through late July, except when intense heat became a mild concern for growers. Luckily, the heat wave was short-lived and the crop was unaffected. Forest fires burning across the US border brought a slight haze of smoke to the South Okanagan. The smoke did not impact flavour; however it may have contributed to the extended growing season.

WINEMAKING

- Harvested in early November, 2006
- Gentle crush, cold-soaked and Brunello yeast was used
- Full Malolactic fermentation for supple mouthfeel
- Aged in year old French oak for 18 months

WINE ANALYSIS

Alcohol	14.5%
Dryness Code	0
Sugar	0g/litre
TA	6.44 g/litre

FLAVOUR PROFILE

- Deep garnet colour with a captivating bouquet of ripened black fruit, plum, tar, saddle leather and sweet exotic spice.
- Full-bodied red wine with lush fruit flavours of black cherry, black currant and blackberry accented with toasty cedar and spice
- Soft velvety tannins and moderate acidity with juicy red and black berries and sweet spice on the finish.
- Pairs well with braised lamb shanks, roasted bison and rich lentil dishes.

Release Date	March, 2009
Cases Produced	432
CSPC	533133
PID	1040219
BC Retail	\$ 29.99

WINEMAKER NOTES

"Our Barbera planting is near the cliff at the southern tip of our estate vineyard. The accumulated heat offered by the cliff, resulted in fully ripe grapes with moderate acidity. The grapes hung on the vine longer to achieve ripe flavours and smooth tanning. This true expression of the Barbera grape is preserved by careful use of oak barrel ageing."

- Howard Soon, Winemaker

A TRUE EXPRESSION OF THE VINEYARD

WWW.SANDHILLWINES.CA
1125 RICHTER STREET KELOWNA, BC CANADA V1Y 2K6 T 250-762-3332 F 250-762-2999
1000-1200 WEST 73RD AVENUE VANCOUVER, BC CANADA V6P 6G5 T 604-267-9463 F 604-264-6810
VQA OKANAGAN VALLEY VQA