

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.

three 2006

SANDHILL ESTATE VINEYARD
53% Sangiovese, 18.6% Barbera, 15% Merlot, 13.4% Cabernet Sauvignon

**SMALL LOTS
PROGRAM
296 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

- Mostly handpicked grapes underwent a gentle crush
- 4 day cold soak with the use of various yeasts
- Aged in barrels as separate varietals for 20 months, then blended and aged for another 3 in French oak

FLAVOUR PROFILE

- Deep garnet colour with a rich bouquet of leather, tar, black currant, cocoa, vanilla, black pepper, plum and licorice.
- A medium to full-bodied, dry red wine with silky tannins and a smooth mouth-feel.
- Rich flavours of black fruits, vanilla and tobacco sweeten the palate, while smoky oak and spice linger on the finish.
- Pairs well with vegetable stews, rich lentil dishes, beef bourguignon and Parmigiano Reggiano served with fresh crusty bread.

WINEMAKER NOTES

"By adding slightly larger amounts of Bordeaux varietals to our 2006 Three, it is verging on becoming a "SuperTuscan" blend. The addition of these other red varieties increases the intensity of the colour, aroma and taste, as well as building up the tannins just enough to achieve more polish and length than a 100% Sangiovese would. Enjoy now or hold for 3-4 years."

-Howard Soon, Winemaker

WINE ANALYSIS

Alcohol	14%
Dryness Code	0
Sugar	0g/litre
TA	6.69g/litre

Release Date	February 2009
Cases Produced	296
CSPC	55571
PID	1040284
BC Retail	\$ 34.99

AWARDS

SILVER

2006 Vintage

~ LA International Wine & Spirits Competition 2009



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