



LAUGHING STOCK VINEYARDS PORTFOLIO 2022

Harvest Date

Began October 21, 2022

Ageing

21 months in French oak barrels, 40% new

Cases Produced

1800

Price

\$53.00 plus tax & deposit (750ml)

pH

3.77

Acidity

6.9 g/L

R.S.

0.4 g/L

Alcohol

14.8%

ALSO AVAILABLE

Magnum \$120.00 plus tax & deposit

Double Magnum \$230.00 plus tax & deposit

Wine Profile

Just like a finely balanced 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 using a blend of Bordeaux varietals. For the past 15 years, Portfolio has routinely won top accolades from wine competitions and wine critics alike: a proven chart-topper.

The 2022 vintage marks the 20th anniversary of Portfolio! This exciting vintage offers a mélange of cassis, licorice, black plums, wet earth and sweet tobacco. The palate is filled with dark cherry, leather, cocoa powder, and cedar with notes of sweet oak on the finish. The wine has great structure and texture with impressive drinkability for such a young wine. Drink from 2025-2035.

Winemaking Notes

The 2022 vintage combines the five classic varietals: 51% Merlot, 29% Cabernet Sauvignon, 10% Cabernet Franc, 6% Malbec, and 4% 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. Portfolio sees 20 months in French oak barrels with 40% new French oak and 60% second fill French oak.

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

Sourced from Kobau, Bearcub and Culmina in Oliver and from the Perfect Hedge Vineyard in Osoyoos.



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