

**BC**



***HOWLING BLUFF, NARAMATA BENCH, OKANAGAN VALLEY VQA Solar Powered/Sustainable***  
***Our vines, our wines. Enjoy. - Luke Smith,***  
***Proprietor & Winemaker***

Located on the renowned Naramata Bench in the Okanagan Valley of British Columbia, Howling Bluff Estate Winery is a small family-owned estate winery that is the culmination of Luke Smith's life long passion for great wines. After giving up his career in the investment industry, Luke, with his 21-year-old son Daniel, is producing award-winning wines, which started with their first vintage in 2006. Dedicated to producing small lots of fine wines, Luke and Daniel are building a legacy, a family winery for their future generations.

"Our goal is to produce remarkable wine year after year in small lots."

An award winning estate, Howling Bluff has been honoured with 4 Lieutenant Governor Awards.

"Howling Bluff has made some amazing progress over the last five years including going sustainable in a big way. No pesticides or chemical fungicides is welcomed by this writer and the plan to be a Net Zero power user by the early 2020s is impressive. Pinot noir is a big focus and winemaker Luke Smith and his son Daniel are all in". Anthony Gismondi August, 2017

**ROSE**

**+036120 2017 PINOT ROSÉ THREE MILE CREEK ACTA VINEYARDS WH-\$14.15/ HOSPITALITY: \$16.29 (12 x 750)**

Summer in a bottle. Visions of strawberry, floral and pepper with refreshing berries and citrus peel on the finish make this an ideal sipper for the patio and a match for grilled salmon on the BBQ. Our 100% Pinot Noir Rosé comes from the award winning Three Mile Creek Vineyard and our Acta Vineyard and is made in the traditional saignée method of allowing limited and controlled contact of the grape skin to add colour.

**KEG PRICING: 19.5 L \$343.10 2015 vintage**

**WHITE**

**+036126 2016 SAUVIGNON BLANC/SEMILLON (85%/15%) WH-\$15.15 HOSPITALITY: \$17.29 (12 x 750)**

"This is a blend of 85% Sauvignon Blanc, 15% Sémillon. The Sémillon anchors the wine and adds complexity and texture to the tropical exuberance of its partner. This wine is rich on the palate, with flavours of peach and ripe apples added to the notes of lime and herbs. The finish is lingering."

**+ 036123 2016 SAUVIGNON BLANC (100%) WH-\$15.15/HOSPITALITY: \$17.29 (12 x 750)**

A huge hit year after year, we made more this year - 611 cases. Crisp, fresh and balanced. A smooth velvety entrance of citrus fruits, is followed by grapefruit and papaya with slight notes of gooseberry. Excellent acidity and finishes with notes of white flowers. Pairs beautifully with seafood, especially oysters on the half shell, mussels and clams.

**+020598 2016 SAUVIGNON BLANC THREE MILE CREEK RESERVE WH-\$15.15 HOSPITALITY: \$17.29 (12 x 750)**

The majority of this wine is fermented and then aged for 5 months in French Oak Pungeons. Three Barrels of our Three Mile Creek Sauvignon Blanc and 1 Barrel of our Three Mile Creek Semillon was then blended with 1000 L of our tank fermented Sauvignon Blanc. This wine showcases white flowers and vanilla on the nose with full-bodied tropical fruits. Bright grapefruit balances out the wine. With a hint of toast and whispers of lingering rose petal notes for a refreshing finish. Pair with butter poached lobster, Caesar Salad or crab cakes with a creamy aioli. 322 cases produced.

**RED**

**+770776 2013 SUMAS QUIS SIN CERA (MERLOT 95% PET. VERDOT 5%) WH - \$19.22 / HOSPITALITY: \$21.69  
(12 x 750)**

This is 95% Merlot, and 5% Petit Verdot is aged 18 months in 25% new, 50% 2<sup>nd</sup> fill and 25% 3<sup>rd</sup> fill French oak. On the nose is coffee, chocolate and black cherry, with lingering smoky Tobacco, cherry and black olive flavours. Pair with Prime Rib, game meats and BBQ.

**+36114 2015 THREE MILE CREEK PINOT NOIR  
(12 x 750)**

**WH- \$26.56 / HOSPITALITY: \$30.39**

This is a blend of clones 667, 777, 114 & 115. The wine was aged 12 months in French oak (30% new). This bold Pinot Noir begins with aromas of ripe plums mingled with hints of forest floor. On the palate, the flavours are dramatic and profound, showing notes of cherry and plum with a savoury and earthy note on the finish. **93 Points John Schreiner** (ASK ABOUT BACK VINTAGES & LARGE FORMAT).

**SPECIAL OFFER FOR HOSPITALITY:**

**VERTIAL OF 2011, 2013 AND 2014 SUMAS QUIS PINOT NOIR  
(3 X 4 X 750 ML/CASE)**

**HOSPITALITY: \$30.39**

**+ 604603 2014 CENTURY BLOCK SINGLE VINEYARD PINOT NOIR WH- \$35.70 / HOSPITALITY: \$45.00 (12 x 750)**

It's our first look at the Century Block and it doesn't disappoint. The name is homage to the site that was home to over 100 different apple varieties back in the 1980s. Today the vineyard is planted to clones 666 and 777. You feel the richness of these clones on the nose and the palate, taking me toward Central Otago. The fruit spends a year in new French oak and it seems to be able to soak it up without too much bother. The flavours are darker (black fruits) and deeper than the Summa Quies with a savoury, sagebrush, and spicy undercurrent. Soft, warm and silky this would be the perfect wine for duck. Impressive, and definitely on track to become a Naramata terroir wine. **91 points Gismondionwine.com**

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