



# Canada

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Tasting notes from the following growers:

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## Canada

*Date & place of tasting in italics*

*Growers / Wineries are in alphabetical order with area underneath*

**Château des Charmes  
Niagra on the Lake**

**Sweet White Wines**

**Vidal Icewine 2009**

**94 2016-22**

*Tasted in Shillington March 2016*

The nose has an exotic spiciness nutty and fragrant the palate rich, ripe, fleshy with apricots and yellow peaches shavings of candied orange peel. Tangerine in the middle refreshes and balances the sweet fruit but at the back the candied fruits the apricot enrich, the finish has sweetness yet freshness.

**Okanagan Crush Pad  
Okanagan Valley  
British Columbia**

**Sparkling Wines**

**Narrative Ancient Method 2013**

**86 2017-19**

**Chardonnay 100%**

*Tasted at the Red Squirrel Tasting September 2017*

The nose is fresh the palate bright and firm fizz in the middle the back palate has apple and lime but the finish tends to lack real length.

**White Wines**

**Haywire Free Form White 2014**

**89 2016-19**

**Sauvignon Blanc 100%**

*Tasted at the Red Squirrel tasting London September 2016*

Citrusy, fresh, slightly nutty there is a lot happening on the nose. Very fresh in the middle the back palate is light with a bright citrus finish.

**Haywire Switchback Pinot Gris 2014**

**89 2016-19**

*Tasted at the Red Squirrel tasting London September 2016*

Slate and mineral the nose has fragrance the start of the palate freshness. A hint of sweetness in the middle slightly more depth of fruit the back palate light flinty and citrusy.

**Haywire Waters & Banks 1015** 89 2017-19  
**Sauvignon Blanc 100%**

*Tasted at the Red Squirrel Tasting September 2017*

Firm and fresh on the nose the start of the palate is sweet with a mix of tropical fruits. There is underlying freshness grapefruit and apple the finish has depth lots of tropical fruit.

### Red Wines

**Haywire White Label Gamay 2014** 90 2016-21  
*Tasted at the Red Squirrel tasting London September 2016*

Red fruits fresh on the nose the start of the palate bright with raspberry and mulberry. Richer towards the back has slightly more weight of fruit the finish though light with fresh red fruits.

**White Label Gamay 2016** 88 2017-22  
**Gamay 100%**

*Tasted at the Red Squirrel Tasting September 2017*

Fresh red fruits the nose is bright and light the palate has a raspberry redcurrant mix. Sweet in the middle the fruit supported by fine tannins and although there is some rich fruit at the back the finish is light lacking a bit of substance.

**White Label Pinot Noir 2015** 90 2017-22  
**Pinot Noir 100%**

*Tasted at the Red Squirrel Tasting September 2017*

The nose has fragrant freshness the palate a mix of fruits fresh raspberries, richer wild strawberries sweet at the back with a lovely fragrant red fruited freshness on the finish.

**Haywire Canyonview Pinot Noir 2013** 90 2016-19  
*Tasted at the Red Squirrel tasting London September 2016*

The nose has a mix of red and black fruits fragrant and light the palate starts with freshness. There is a hint of mid sweetness the back palate fresher the finish light and minty.

**Haywire Canyonview Pinot Noir 2014** 91 2017-20  
**Pinot Noir 100%**

*Tasted at the Red Squirrel Tasting September 2017*

Violets the nose is fragrant quite light the start of the palate fresh with bramble and raspberries. The fruit in the middle is ripe and sweet fleshy richness at the back with fresh fruits giving a lighter feel to the finish.

**Pillitteri Winery  
Niagra on the Lake**

**Sweet White Wines**

**Vidal Icewine 2013**

**93 2016-24**

*Tasted in Innholders' Hall February 2016*

Exotic and spicy the nose has a rich mix of ripe fruits the palate peachy with apricot and pears the mid richness balance by underlying tangerine and tropical fruits. It fills out at the back the finish complex with candied orange peel.

**Derek Smedley MW**