





EXPERIENCE THE OSOYOOS LIVING DESERT BORDERTOWNWINERY.COM



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WELCOME TO **BORDERTOWN**

You're Invited! An Osoyoos Wine Country experience begins with a taste.

Located in gorgeous Osoyoos, BC, we're a family-owned winery focused on small production premium wines. We invite you to visit!

Award-Winning Wines Tastings **Guided Winery and Vineyard Tours Scenic Views Unparalleled Beauty** Living Desert Wine Club **Home Delivery** Winery Direct Sales Available Online

BORDERTOWNWINERY.COM



OUR STORY

For Mohan Gill and his family, the opening of Bordertown Vineyards and Estate Winery in May 2015 was the culmination of a lifetime dream. The Gills built their reputation with over 20 years of experience as growers, supplying some of the Okanagan's best fruit to a select few wineries and winemakers. Their Osoyoos vineyards, located on prime real estate at the junction of Highways 97 and 3, are some of the most highly regarded in British Columbia.

BRINGING THE VISION TO LIFE

The Gills are known for their integrity, attention to detail and impeccable farming skills. Passionate about wine, they turned their dream into a reality by building a family-owned and operated winery.

We're nestled in the heart of Osoyoos, a border town that has long been celebrated for rich soil and brilliant sunshine. We're a new generation winery that strives to showcase the distinct regional characters of Osoyoos fruit. We've made our home in Osoyoos, a winegrowing region that provides us with the diversity to grow 14 varietals in unique growing conditions. Coupled with Osoyoos' extended days of heat and sunshine, we think we have wine growing Nirvana.

Our wines are produced by *proprietor* Mohan Gill, overseen by the expertise of accomplished consulting *winemaker* Daniel Bontorin, who is helping us develop the Bordertown style, which places an emphasis on fresh fruit flavours.

Each spring, our majestic winery comes alive with gorgeous blossoms, brilliant foliage, and the distinctive hues of individual fruits.





THE WINERY

In 2015, Mohan Gill turned his attention from grape growing to building a state-of-the-art winery. Through meticulous planning and building, Bordertown now offers a modern 6,500-square-foot facility that features a brand new wine cellar, crush pad and warehouse.

The thoughtful design integrates hospitality and production, making the winery equally devoted to winemaking and entertaining. The Gills value the importance of hospitality, and make it a priority to share this with family, friends and fellow wine enthusiasts.

Bordertown continues to advance every part of the winery experience from vine to vintage. Whether it be through developing our fruit forward style, oak aging or precision farming and agriculture diversification, we are commited to constantly bringing the best products to the table and glass.

OUR TASTING ROOM

The new tasting room provides a gorgeous view of our scenic vineyards and the beautiful Osoyoos landscape. Guests can explore the Estate Winery through our wine tastings and tours where they can experience our latest wine releases.

Visitors can enjoy a wine tasting on our picturesque patio. You are welcome to bring a picnic to enjoy surrounded by our gardens, it's a setting that captures the beauty and character of Bordertown Vineyards and Estate Winery. Our patio offers a shaded area to enjoy a picnic and the spectacular orchard views along with our equally stunning wines.

From an abundance of local fruit and produce, to the wide-ranging varietals of our vineyards, Bordertown invites you to taste our passion for perfection in every single drop.

The Tasting Room is open year round seven days a week. May to October: 10am - 7pm | November to April: 11am - 5pm



PROPRIETOR'S MESSAGE

"We have poured our heart and soul into the vineyard and it really shows in the fruit quality. It's going to be an exciting journey."

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Mohan Gill, Proprietor

BORDERTOWN'S AWARD-WINNING WINES

Bordertown's wines are made exclusively with fruit from our own premier vineyards. Our promise is to produce the highest quality wines possible for each and every vintage.

Dedicated to excellence, we are meticulous in every step, from harvest to bottling, our attention to detail results in truly exceptional wines.



OUR WINES

LIVING DESERT RED 2013

Bordertown's signature red blend is comprised of the estate's finest blocks of Cabernet Franc and Merlot, cropped low and meticulously farmed. Various lots were aged separately in a combination of new and seasoned French oak barrels. It showcases aromas and flavours of red and black fruits, dark chocolate, sandalwood and the wild herbs that grow amongst this region's vineyards. **BC VQA CERTIFIED**

"This is a blend of 75% Cabernet Franc and 25% Merlot, aged in French oak. This blend shows the power of Osoyoos reds. It begins with aromas of plum and blackberry mingled with a note of oak. It delivers flavours of black cherry, black currant and vanilla, with a finish that lingers." John Schreiner 90 Points

2016 Lieutenant Governor's Award for Excellence Winner

Gold Medal Winner of Best Red Varietal at Okanagan Winefest



ESTIVALS 2016 POINTS John Schreine BORDERTOWN

SYRAH

Cabernet Franc has quickly established itself as a 'go-to' grape in the south Okanagan. Once known chiefly as a component grape for classic Bordeaux blends, it has now broken out on its own and is loved for its unique charms. These include deep expressive flavours of tobacco, dark spice, herbaceous green pepper, and a tiny hint of mint. All of this is achieved while maintaining supple tannins and dark berry flavours. The finish is pleasant and lengthy. BC VQA CERTIFIED

SYRAH 2014

The family at Bordertown Vineyards has always felt that Syrah is one of the most promising grapes grown in the south Okanagan. This wine was fermented with care, gently made, and then ideally aged in a combination of new and seasoned American oak barrels. An intense nose of smoked meat, cracked pepper and black fruits lead the way to a palate that's full of berry flavours and savoury notes. **BC VQA CERTIFIED**

SYRAH 2013 BC VQA CERTIFIED "This Syrah is bold and ripe. There are aromas and flavours of black cherries and plum mingled with black pepper and earthiness." John Schreiner 90 Points

CABERNET FRANC 2014

2016 SILVER Wine Align Wine Awards of Canada



Silver Medal Winner for best Syrah at Okanagan Winefest

LIVING DESERT WHITE 2014

This signature blend is comprised of a wide range of aromatic varietals from Bordertown's estate vineyards, which were cropped low and meticulously farmed. It showcases soft floral notes, opening up to aromas of mineral, peach, apple and pear. The palate is fresh and clean, showing a blend of stone/citrus fruit and mineral, with a touch of spice on the finish. It's a white wine that delivers with delicious, refreshing, bright tropical fruit. This is the white wine to be served brightly chilled on a backyard summertime patio.

PINOT BLANC 2014

Pinot Blanc was one of the first grape varietals grown in the Okanagan, and continues to be one of the most promising. Bordertown's Pinot Blanc grows in the coolest block of the family's vineyard, which allows it to ripen slowly and retain a crisp and aromatic profile. Intense notes of white peach, tangerine, spice and citrus lead the way to a medium-bodied, dry and refreshing finish. BC VQA CERTIFIED

"It is encouraging to see an excellent wine from a variety sometimes overlooked by consumers. The wine has aromas and flavours of apples. It is crisp and fresh on the palate with a dry finish and with good minerality." **John Schreiner** 90 points

PINOT GRIS 2014

Our Pinot Gris is sourced from three separate vineyard parcels on our family estate. Fermented in stainless steel, this wine has a rich, rounded, honeyed, tropical fruit style, with aromas and flavours of banana and even hints of zesty blood orange. It's a versatile food pairing wine, matching up nicely with grilled chicken, seafood in flavourful sauces, and pork tenderloin. But you'll find it hard to resist all by itself! BC VQA Certified



CHARDONNAY 2015

This is a Chardonnay for those who truly appreciate how a wine can show off such a ripe, rich, honeyed character with full body and textural layers, while at the same time putting forth tropical fruits like pineapple, melon and peach. Aged for a short period in French oak and left on its lees, it wraps all these qualities within a slight buttery mouthfeel. BC VQA Certified

CHARDONNAY 2014

A true expression of Chardonnay, this estate grown Chardonnay underwent malolactic fermentation and eight months in French oak to arrive at a wine showing deep golden colour, opulent fruit, and a rich rounded mouthfeel. This Chardonnay is weighted, textured, and shows a buttery richness that makes it absolutely ideal with rich weighty fish, grilled veal chops with mushrooms, and late summer vegetables like red peppers, corn, butternut squash and pumpkin. BC VQA Certified

E33



E34





GEWÜRZTRAMINER 2015

The exotic, spicy nature of the Gewürztraminer grape is well served by the intensity of the warm desert sun in our vineyard. The low yields of this vintage led to concentrated aromas and flavours of lychees, rose water and citrus, with interesting notes of apricot, pineapple and banana. These all spring forward from a textured, weighty palate that contributes to a lush, rich, rounded style. It's fabulous with spicy foods and fruit salads. BC VQA CERTIFIED

GEWÜRZTRAMINER 2014

88

POINTS

John Schreiner

BORDERTOWN

"Gold in hue, this is a rich and ripe wine with aromas and flavours of grapefruit. There is also the variety's classic spicy aroma. The oily texture of the wine reminded me very much of an Alsace Gewürztraminer."

John Schreiner 88 points

RIESLING 2014

The warmth of this desert climate lends to a very fruit forward, ripe style of riesling, while the cooler nights preserve this grape's characteristic acidity and freshness. This wine was fermented to complete dryness, and showcases notes of lime, peach, grapefruit, and a unique minerality The palate is full of citrus and stone fruit flavours, and finishes with crisp, mouth-watering acidity. BC VQA CERTIFIED

"This is a relatively light Riesling (alcohol of 11.15%) but it has a nice spine of minerals with aromas and flavours of lemon and lime that are still developing. The finish is dry. Cellar this wine for a year so that the flavours have a chance to emerge fully."

John Schreiner 88 points

BORDERTOWN



GRÜNER VELTLINER 2015

Grüner Veltliner is Austria's gift to the wine world. Bordertown is one of its few producers in the Okanagan, and even then, our plantings are very limited, so this is a rare treat indeed. Our Grüner blends aromas of pineapple and honey with a tinge of minerality, followed by flavours of white peach and apricot. It's a wine that balances these tropical fruits with delicate structure and delightful restraint, making it a fabulous sipper and ideal with light dishes. **BC VQA CERTIFIED**

2016 SILVER Wine Align National Wine Awards of Canada

MUSCAT 2015

Muscat is an exotic grape that has been used for centuries in producing floral and fruity wines that have wowed palates all over the world. Our version comes from limited plantings on our family estate. The aroma is typically 'grapey', with fabulous fruity flavours of pineapple, peach and white flavours, and even hints of mandarin orange. It's a symphony of tropical fruits in a glass – a wine at home with spicy foods or sipped all on its own. **BC VQA CERTIFIED**

2016 BRONZE Wine Align National Wine Awards of Canada



ANAGAN WALLEY

2014



WINE 👯 ALIGN

2016



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THE LIVING DESERT WINE CLUB

We created our Living Desert Wine Club to guarantee that our most loyal fans always have exclusive access to the wines they love and our award-wining vintages. We also want to create a Bordertown community where our loyal fans can share their passion for wine, learn more about wine and stay connected with Bordertown.

By Joining the wine club you get:

- WORLD CLASS wines delivered to your office (or home) three times a year.
- PREFERRED ACCESS to all wine releases, special limited edition library releases and club only wine releases, produced exclusively for the Wine Club.
- MEMBER-EXCLUSIVE opportunities to purchase library wines and special blends hand-crafted by our consulting *winemaker* Daniel Bontorin.

Visit bordertownwinery.com/wine-club to learn more.

BORDERTOWN WINE CLUB GIFT MEMBERSHIPS

Gift your wine loving friends a one year club membership of exclusive wines shipped to their doorstep plus recieve all of the the perks!

Invited to a wedding this season? Welcome a newlywed couple to become part of the family (yours and ours) with the gift of Bordertown's Living Desert Wine Club.



OPEN DAILY

We are open year round, seven days a week. Group tours are very welcome. Ask us about our educational wine tours which showcase our vineyards, production facility, fermentation process, barrel room, bottling and wine tasting. Please call us in advance to book.

We also offer our Living Desert Wine Club members a 10% discount off all Bordertown wines purchased direct from the winery. During your visit, please feel free to ask how you can join our Living Desert Wine Club.

We are confident that you will find Osoyoos' newest winery the perfect addition to your wine itinerary. Come experience a new world of wine.





WE WELCOME YOU **TO BORDERTOWN**

At Bordertown winery you'll find a relaxed tasting room, friendly and knowledgeable staff and a wide selection of wines to experience and enjoy. You are also welcome to bring your own picnic to pair with our award-winning wines while taking in the stunning views. Our patio boasts one of the BEST views in Osoyoos, and the ultimate spot for you to sip, sit back and relax.

The Tasting Room is open year round, seven days a week. May to October: 10am - 7pm | November to April: 11am - 5pm



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