



Stoneboat Vineyards

2005 Nebbia, Home Vineyard (Okanagan Valley)

A grape grower and propagator for 25 years, winery founder Lanny Martiniuk often cannot bring himself to get rid of the experimental varieties in his vineyard because he gets attached to them. As he explains in the wine's notes: "They have supported our vineyard and family throughout the years, and they now produce grapes of higher complexity."

That explains the varieties, some from 20-year-old vines, that went into this white (264 cases produced). Very few other Okanagan growers have retained the final three varieties in this blend, if only because tongue-twister varietals are so hard to sell. The Martiniuk family resolved that

issue with a proprietary name. *Nebbia* is Italian for "mist" – referring to the mists that rise from the Okanagan River as it passes by the Martiniuk vineyard.

Made by consulting winemaker Lawrence Herder, this is an exotic blend, with a perfumed aroma recalling apricot and orange peel. The flavours are so well integrated that it is hard to pull them apart, but there are notes of white peach, zest of orange and spice. The finish is quite dry. 86 points.

Reviewed July 15, 2007 by [John Schreiner](#).

THE WINE

Winery: [Stoneboat Vineyards](#)

Vineyard: Home Vineyard

Vintage: 2005

Wine: Nebbia

Appellation: [Okanagan Valley](#)

Grapes: [Pinot Gris / Grigio](#), [Pinot Blanc](#), [Kerner](#), [Muller Thurgau](#), [Schonburger](#), [Oraniensteiner](#)

Price: \$17.90

THE REVIEWER



John Schreiner

John Schreiner has been covering the wines of British Columbia for the past 30 years and has written 10 books on the wines of Canada and BC. He has judged at major competitions and is currently a panel member for the Lieutenant Governor's Awards of

Excellence in Wine. Both as a judge and as a wine critic, he approaches each wine not to find fault, but to find excellence. That he now finds the latter more often than the former testifies to the dramatic improvement shown by BC winemaking in the past decade.