

Alder & Vale

British Columbia

Illustrative example. Fictional producer and wines, not client work.

All wine details are illustrative. Example wines are not for sale.



Orchard White

2025

Chardonnay · Okanagan Valley, British Columbia

Pear and apple, fresh acidity and a gently rounded palate. A dry white with a clean citrus finish.

750 mL · 12.5% alc./vol. · Case of 12 bottles · EX-OW-25

Serve at 10–12 °C. Roast chicken or lemon-dressed vegetables.

[Sample technical sheet \(PDF\)](#)



Field Rosé

2025

Dry rosé · Okanagan Valley, British Columbia

Red berries and pink grapefruit with a light, dry palate. Bright acidity keeps the finish fresh.

750 mL · 12.0% alc./vol. · Case of 12 bottles · EX-FR-25

Serve at 8–10 °C. Tomato salad or grilled prawns.



Hillside Red

2024

Pinot Noir · Okanagan Valley, British Columbia

Red cherry and a savoury edge, with gentle tannins and a light-to-medium body. Soft fruit leads the finish.

750 mL · 13.0% alc./vol. · Case of 6 bottles · EX-HR-24

Serve at 14–16 °C. Mushroom tart or roast duck.



Valley Blend

Non-vintage

Red blend · British Columbia, Canada

Plum and dark berries with a rounded palate and supple tannins. A fuller red alongside the lighter Hillside Red.

750 mL · 13.5% alc./vol. · Case of 6 bottles · EX-VB-NV

Serve at 16–18 °C. Braised beef or roasted aubergine.