

ADEGA

ON 45TH
ESTATE WINERY

Grown on a 19-acre farm on the shores of Osoyoos Lake, these handcrafted wines showcase the unique terroir of the region. Carefully cultivated and expertly crafted, each bottle reflects a commitment to quality, tradition, and the rich winemaking heritage of the South Okanagan.



From Our BC Vineyards

FELICIDADE | 2025

TASTING This beautiful blend has aromas of passion fruit and grapefruit with accompanying floral, grass and tropical notes. Luscious flavours of pears and peaches balanced with delicate pineapple notes.

PAIRING With its crisp acidity and citrus notes, pair with grilled seafood, salads, and dishes with tangy or herbal flavours like goat cheese, and Thai food.

WINEMAKING

VARIETALS Gewürztraminer, Viognier, Sauvignon Blanc & Muscat

FARMING All hand-picked fruit from our Estate on the East side of Osoyoos Lake with sunny South West exposures and amazing terroir and from the Nunes Family vineyard in Osoyoos, Okanagan Valley. Thoughtfully farmed with a commitment to sustainability.

PRESSING Handled with care, destemmed and gently pressed to maintain purity and finesse.

FERMENTATION Stainless steel

Alcohol: 13.3%

Residual Sugar: 5.6g/L

Acidity: 6.6 g/L

pH: 3.29

Harvested Here. Crafted Here. Bottled Here. 100% BC Grapes, 100% BC Wine.

Every bottle bearing VQA tells the story of our land. From the first bud break in the vineyard to the final seal of the bottle, each step happens here in British Columbia. Our VQA certification guarantees that 100% of the grapes are grown in BC and the wine is made to the highest quality standards, ensuring every sip captures the character of our unique terroir. This is more than wine—it's a true taste of BC.