

BLASTED CHURCH™

BLASTED CHURCH BIG BANG 2009

Appellation: Okanagan Valley (VQA)

HARVEST NOTES

The 2009 Big Bang is the transformation of our beloved and celebrated Dam Flood. It is fitting that with a change in name comes a change in the blend. The change in blend was a result of the harsh winter conditions of 2008. Much of our estate grown Lemberger was damaged and did not yield the fruit required to produce a similar blend, therefore Gamay was a suitable replacement for Lemberger and sourced from First Estate Vineyards in Peachland. First Estate Vineyards also supplied the Big Bang with Marechal Foch (a cross between Goldriesling and Courtiller Musque). The inaugural 2009 Big Bang is a blend of Gamay (60%), Lemberger (16%), Merlot (15%) and Marechal Foch (9%). The Lemberger that survived the harsh winter continued to produce great quality fruit. The Merlot was sourced from a third leaf vineyard in Kaleden.

WINEMAKING

All lots of fruit were hand picked, whole cluster and whole berry sorted. Gamay, Lemberger and Merlot underwent a 4-7 day cold soak. After the cold soak, the must was warmed and inoculated with specific yeast strains and underwent fermentation for 10- 14 days. After fermentation, the wine was aged in French oak for 8 months. The Foch was treated like a white grape and did not receive skin contact, therefore after sorting, the fruit went into the press and straight into tank. The Foch underwent a cold fermentation (13 degrees) for four days. This process was done to mute the strong hybrid aromas that could take over the eventual blend. After fermentation the wine was transferred to the Gamay and barreled down. In May the blend was put together and micro-ox'd for a month before being bottled.

WINEMAKER'S NOTE

Colour: Maroon.

Bouquet: Coffee, mocha, vanilla, cherry, raspberry, strawberry, violets and cloves.

Palate: Medium bodied leading in with earthy, mineral notes followed by black cherry, sweet oak, mocha, vanilla ending to a toasty finish.

Food Pairings: Pork belly with lentils, Escargot, Rabbit with mustard sauce, Bacon cheese burger or Pizza (any flavor).

Varietal Profile	Brix at Harvest
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Gamay (Peachland)	21.0 Bx
Lemberger (BCV)	24.0 Bx
Merlot (Kaleden)	22.4 Bx
Marechal Foch (Peachland)	24.8 Bx

Total acidity:	6.7g/L
Final pH:	3.63
Residual Sugar:	2g/L
Alcohol:	12.9%
Cases Produced:	1500
CSPC:	+240242

Blasted Church Wines are available in BC through our winery direct order desk.

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