

BLASTED CHURCH™

BLASTED CHURCH BIG BANG THEORY 2010

Appellation: Okanagan Valley (VQA)

HARVEST NOTES

All six varieties that make up this blend were harvested at optimum ripeness and fermented separately. The 2010 Vintage was a cooler than normal one for the Okanagan Valley. These cooler fall temperatures help to maintain fruity characteristics in the wine.

WINEMAKING

All lots of fruit were hand picked, whole cluster and whole berry sorted. Merlot, Pinot Noir and Lemberger went through a 4-7 day cold soak.

The Cabernet Franc, Malbec and Syrah received extended maceration on skins post fermentation.

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.

In June the components were blended and allowed to marry until bottling time in late August 2011.

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

Pinot Noir (42%)
Merlot (38%)
Lemberger (8%)
Cab Franc (3%)
Malbec (7%)
Syrah (2%)

Brix at Harvest

22.2 Bx
25.5 Bx
21.5 Bx
24.0 Bx
21.0 BX
21.5 Bx

Total acidity: 6.1g/L
Final pH: 3.2
Residual Sugar: 5.2g/L
Alcohol: 12.3%
Cases Produced: 1500
CSPC: +240242

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

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