

BLASTED CHURCH CABERNET SAUVIGNON - MERLOT 2008

Appellation: Okanagan Valley (VQA)

BLASTED CHURCH™

HARVEST NOTES

The 2008 version of the Cabernet Sauvignon/Merlot is a blend of 48% Cabernet Sauvignon, 44% Merlot, 4% Malbec, 3.5% Petit Verdot and 0.5% Cabernet Franc. A healthy grape supply allows our winemaking team to be creative whilst blending. All parcels of fruit used in this blend were grown in the South Okanagan. The Cabernet Sauvignon used in this blend was harvested in late October and the first few days of November. The harvesting of Cabernet Sauvignon signals the end of harvest. It is the last grape variety to be picked and in some vintages Cabernet Sauvignon can be hard to ripen and is at the mercy of Mother Nature.

This is the first blend at Blasted Church to contain Petit Verdot. Petit Verdot is one of the six red grapes allowed in a red Bordeaux. Petit Verdot ripens late, but in this case the fruit was ripe in mid-October because it was on its third leaf. The third leaf is usually when your vines will bear fruit.

WINEMAKING

The standard operating procedure for red wines at Blasted Church is to whole cluster and whole berry sort all lots of red grapes. Removal of leaves, stems and unripe/ shriveled berries before the fruit goes into the fermenter is paramount in making this blend. Cabernet Sauvignon in cooler climates can produce green characters at the best of times; therefore, we try to reduce the amount of green characters that may come from other sources.

Each lot of fruit was fermented separately with yeast strains that would enhance the varietal character. After fermentation the free run wine is transferred to tank and the pressings were transferred directly to third and fourth year American wood. All free run wine was barreled down to new, second and third year French oak. The wine underwent malolactic fermentation and was aged for 18 months. The barrels were tasted individually and racked out of wood and into tank for blending. The final process was blending in the Malbec for its floral and blueberry/plum characters and Petit Verdot for its character to add structure to the Cabernet Sauvignon.

WINEMAKER'S NOTE

Colour: Mid crimson with violet hues.

Bouquet: Cherry, blackberry, plums, cassis, mint, eucalyptus, anise, vanilla, tobacco leaf, leather and some marmalade notes.

Palate: Chocolate, herbal, round, silky mouthfeel with black cherry and vanilla leading to a coffee like finish.

Food Pairings: Huevos Rancheros, Risotto (made with beef stock), Beef tenderloin with béarnaise sauce.

Varietal Profile

Cab Sauv/ BCV	23.5 Bx
Cab Sauv/ Inkameep	24.0 Bx
Cab Sauv/ Osoyoos	23.7 Bx
Cab Sauv/ OK Falls	25.0 Bx
Merlot/ Inkameep	25.5 Bx
Merlot/Oliver	24.8 Bx
Malbec/Oliver	24.0 Bx
Petit Verdot /Oliver	23.8 Bx
Cabernet Franc/OK Falls	22.3 Bx

Brix at Harvest

Total acidity:	6.5g/L
Final pH:	3.67
Residual Sugar:	2g/L
Alcohol:	13.9%
Cases Produced:	2000
CSPC:	+734541

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

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