

BLASTED CHURCH™

BLASTED CHURCH CABERNET SAUVIGNON - MERLOT 2009

Appellation: Okanagan Valley (VQA)

HARVEST NOTES

Cabernet Sauvignon and Merlot normally ripens late into the growing season. The 2009 vintage was no different with all the Cabernet Sauvignon and Merlot being harvested in mid to late October. Picking was completed under cool temperatures. The majority of the Merlot for this blend was picked mid-October from our contract growers Vineyards in the hot climate regions of Oliver and Osoyoos. A small percentage comes from a contract grower in Naramata, which adds some tannin structure to the wine. In the 2009 vintage we blended in 10 percent Petit Verdot to give the wine an extra fruit characteristic.

WINEMAKING

All lots of fruit were picked and vinified separately. Each parcel of fruit underwent sorting before and after de-stemming. After de-stemming the whole berries are transferred to a stainless steel tank where the fruit would undergo an intentional cold soak. During this cold soaking phase the cap is punched down twice a day. This process continues into fermentation. Once fermentation is complete the must is kept warm and is pressed off. The free run (un-pressed juice) goes into tank while the pressings are pressed straight into wood. The pressings and free run are both inoculated with malo lactic bacteria to convert the sharp tasting malic into a smoother lactic acid. The wine is then aged in barrel for 15 -20 months and only goes through one racking during that period.

This year we blended some Petit Verdot into the blend .At only 10 % of the overall blend; the Petit Verdot softened the eucalyptus (Cab Sauv) character and brought the wine together by lowering the acidity and promoting some blackberry characters in the wine.

WINEMAKER'S NOTE

Colour: Mid crimson with violet hues.

Bouquet: Cherry, blackberry, plums, cassis, mint, eucalyptus, anise, vanilla notes.

Palate: Layers of dark berries, cherry make for a savoury mid-palate followed by a solid finish.

Food Pairings: Dark chocolate, roast lamb, smoked meats and bbq'd steaks.

Varietal Profile

34% Cab. Sauv.
56% Merlot
10% Petit Verdot

Brix at Harvest

23.6 Bx
24.5 Bx
24.0 Bx

Total acidity:	6.2g/L
Final pH:	3.96
Residual Sugar:	2g/L
Alcohol:	13.7%
Cases Produced:	2900
CSPC:	+734541

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

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