



## NOTHING SACRED

# BLASTED CHURCH VINEYARDS NOTHING SACRED 2007

Appellation: Okanagan Valley (VQA)

### HARVEST NOTES

This is the first Bordeaux blend created by Blasted Church. The 2007 Nothing Sacred is a blend of four out of the five Bordeaux varietals. As Cabernet Sauvignon is often a challenge to ripen it is always the last parcel of fruit to be picked. This Cabernet Sauvignon was harvested from the winery estate vineyard. We waited patiently as the temperatures dropped and the sun started to disappear and winter rolled into the Okanagan. The Merlot component came from Jake van Westen Jr's vineyard in Naramata and our own estate grown Blasted Church vineyards. 2007 was an exceptional year for Merlot. The Van Westen Merlot displayed complexity and the Blasted Church Merlot showed its traditional characters of depth and concentration. The BCV Merlot is one of the most consistent blocks on the estate. The Malbec was harvested in Oliver and continues to prove that the Okanagan Valley could be a great producer of Malbec. Lastly, Cabernet Franc made its way into the blend. Grown in Osoyoos, this varietal does well in the South Okanagan, and adds another dimension to our 2007 Nothing Sacred.

### WINEMAKING

Each parcel of fruit was processed and vinified separately. The grapes were picked, sorted whole cluster, de-stemmed and sorted whole berry. The fruit was then transferred to tanks or bins to cold soak for 4-7 days. The fruit came into the winery at a temperature less than 10 degrees during the later stages in October and therefore was unnecessary to cool down the tanks. The must was inoculated with a yeast strain that we carefully chose and fermentation lasted from 10-14 days. The must was transferred to the press where the free run wine was kept separate from the pressings. Most decisions for this blend were made before processing the grapes and choosing cooperage was an extremely important step. All the wines used in the 2007 Nothing Sacred blend were aged in some of the finest 100% new french oak barrels. The final blend was decided on the wine complexity.

### WINEMAKER'S NOTES

**Colour:** Deep crimson.

**Bouquet:** Soft sweet toasty vanilla, ripe black fruit, spicy tobacco, hints of mint, cloves eucalyptus and leather.

**Palate:** Black cherry, cedar, cranberry, vibrant black berry and cassis framed by nicely integrated oak and soft tannins.

**Food Pairings:** Bison Burgers, peppered red meats, leg of lamb with red wine reduction with gnocci, beef stew.

### Varietal Profile

33% Cabernet Sauvignon - Blasted Church  
22% Merlot - Naramata  
11% Merlot - Blasted Church  
23% Malbec - Oliver  
11% Cabernet Franc - Osoyoos

### Brix at Harvest

23.6 Bx  
24.7 Bx  
25.4 Bx  
24.0 Bx  
23.6 Bx

Total acidity: 6.5 g/L  
Final pH: 3.60  
Residual Sugar: 2.0 g/L  
Alcohol: 14.0%  
Cases Produced: 216  
CSPC: +788489

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

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