

REVERED SERIES

AMEN

PORT-DE-MERLOT NV | APPELLATION: OKANAGAN VALLEY (VQA)

WINEMAKING

The Merlot fruit was brought to the winery where it was destemmed into tank. The first winemaking phase is the same as our Storytelling Series Merlot – a few days of cold soaking on the skins, then fermentation begins. In the second phase, after half of the sugar has been consumed by the yeast, the still-fermenting wine is transferred into old French oak barrels where it is fortified using a pure grape spirit. The addition of the grape spirit effectively halts the fermentation, leaving the wine with a balance of unfermented sugars and alcohol, giving the Port-style wine its characteristic profile. The oldest portion of this wine, which makes up the majority of the blend, was aged in barrel for close to five years before being racked in preparation for bottling.

WINEMAKER'S NOTE

Colour: Brick red.

Nose: Plum, Black Forest cake, caramelized brown sugar, and maple syrup.

Palate: Brown sugar, maple syrup candy, and dark fruit carry the palate. The alcohol is beautifully balanced by the residual sugar through the long finish.

Food Pairing: Chocolate desserts, salty or blue cheeses would pair perfectly, but Amen can also be enjoyed on its own as an after dinner digestif.

VARIETAL PROFILE

100% Merlot

Total acidity	5.2g/L
Final pH:	3.96
Residual Sugar:	57g/L
Alcohol:	20.0%
Cases Produced:	204 cases of 375mL bottles
CSPC:	898916



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In BC, Blasted Church Wines are available through our direct order desk: Sales Desk - 604.803.5505 | Toll-free - 877.703.5505 | sales@blastedchurch.com

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