



Big Bang Theory

2017 - CABERNET SAUVIGNON 1%,
CABERNET FRANC 3%, MALBEC 4%,
LEMBERGER 13%, PINOT NOIR 27%
MERLOT 52%

TASTING NOTES

Our 2017 Big Bang Theory is a joyful blend of six different varietals. Floral notes introduce the wine followed by strawberries, raspberries, cherries, plums and a hint of chocolate. Dried cherries and cranberries open the attack with plum, blueberry and mint carrying through the mid-palate as the tannin builds through the finish.

PAIRING

A great match for pizza, roasted sausage, or anything from the barbecue.

BOUQUET

Strawberry & Cherry

GROWING SEASON

The 2017 vintage had a slow start with cool days and a lot of precipitation leading to flooding in the Valley. Bud break started around 14 days later than 2015 and 2016, but only a couple of days off the 15-year average. As the season progressed, months of hot, dry conditions allowed for the vineyards to catch up and hit all the expected key developmental stages. With the drought conditions, forest fires hit the west coast. The smoke provided the benefit of a buffer for heat through the intense summer sun, helping to moderate accumulation of sugars and loss of acid. This also led to humid days and increased disease pressure; extreme diligence was rewarded by healthy and clean fruit. The nights cooled off towards harvest, allowing for great evolution of fruit flavour without any spikes in sugars while maintaining a bracing acidity.

VARIETAL PROFILE

TOTAL ACIDITY	6.2 G/L
FINAL PH	3.74
RESIDUAL SUGAR	3.2 G/L
ALCOHOL	13.9%
CASES PRODUCED	5200
CSPC	240242