

REVERED SERIES

HOLY MOLY

PETIT VERDOT 2015 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

Our 2015 Petit Verdot was sourced from a single vineyard in Osoyoos, the Lloyd Vineyard, farmed by the Dhaliwal Brothers. The southern location of the vineyard contributes extra length to the growing season as well as slightly higher temperatures than the rest of the Okanagan Valley. The long, warm growing season was ideal for Petit Verdot, as the variety needs an extended hang time to allow the grapes to fully develop, which was seen through the softening of the tannin, the decrease in acidity, and the evolution of flavour. Typically, this block of Petit Verdot is harvested in early November, but in 2015 we harvested the beautifully ripened fruit on October 10th.

WINEMAKER'S NOTE

Colour: Deep garnet with a cherry red rim

Nose: A complex nose of cured meats, rose petals, leather, chocolate, and cigar box - true to the Petit Verdot varietal

Palate: Dark berry leads the attack, through the mid-palate the savoury nature of the grape shines along with the development of the beautifully rounded tannin. Perfectly balanced acid plays against the supple texture of the wine, which keeps it fresh and lively through to the long and lingering finish.

Food Pairing: The 2015 Holy Moly will show best alongside roasted beef or wild game. Any mushroom dishes would also pair perfectly.

WINEMAKING

The fruit was hand harvested and brought to the winery where it was destemmed into tank without crushing. After a five day cold soak - during which time the juice was pumped over once daily - fermentation kicked off and pump overs were increased to two or three times daily, depending on the needs of the fermentation. Once fermentation was complete, the wine was left on skins for a week of post-fermentation maceration before being drained and pressed into barrels. We used a mix of 80% French, and 20% American oak barrels, of which 55% was new. The wine was left in barrel for 22 months before being racked into tank in preparation for bottling - unfinned and unfiltered.

VARIETAL PROFILE

100% Petit Verdot

Total acidity	5.4g/L
Final pH:	4.0
Residual Sugar:	0.25g/L
Alcohol:	14%
Cases Produced:	225
CSPC:	131409



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