

REVERED SERIES

# NOTHING SACRED

NOTHING SACRED 2015 | APPELLATION: OKANAGAN VALLEY (VQA)

## HARVEST NOTES

The 2015 growing season was the warmest vintage on record. Bud break and flowering started earlier than usual due to unseasonably warm spring temperatures, followed by unseasonably warm summer temperatures. With the hot and dry growing conditions, veraison was underway and complete before anyone had a chance to blink. After veraison, the fruit continued to develop rapidly and was physiologically ripe well ahead of the expectations of anyone in the Valley. From start to finish, the 2015 vintage was a mad dash to harvest the fruit while preserving the ideal balance between sugar, acid, and flavour.

## WINEMAKING

Each varietal was hand harvested and destemmed into tank without crushing. The Merlot was harvested first, followed by the Malbec, Cabernet Franc, Cabernet Sauvignon, and finally the Petit Verdot. The 2015 growing season gave us a unique opportunity to co-ferment a tank of Merlot, Malbec, and Cabernet Franc - one barrel of which was used in the final blend. 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 each tank. The wines were then left on skins for a week of post-fermentation maceration before being drained and pressed into French oak barrels, of which 63% was new. After 16 months, the wines were pulled from barrel, blended together into the final composition, then put back in barrel for an additional 6 months of aging. Finally, the wine was racked into tank in preparation for bottling - unfinned and unfiltered.

## WINEMAKER'S NOTE

*Colour:* Deep purple with a cherry red rim

*Nose:* Dark fruit and floral notes, black cherry, coffee

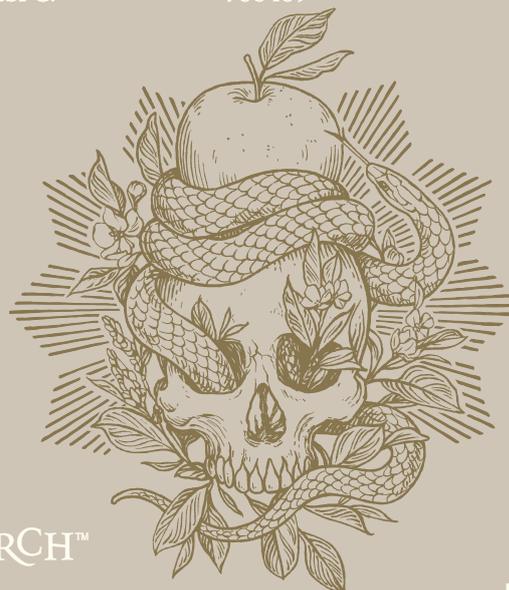
*Palate:* A rich, mouthfilling attack of black cherry, berry, and plum carry through to the mid-palate where cedar and chocolate join the fruit, all of which persists through the balanced finish.

*Food Pairing:* Red meat!

## VARIETAL PROFILE

42% Merlot, 36% Petit Verdot,  
12% Cabernet Sauvignon, 5% Cabernet Franc  
5% Malbec

Total acidity	5.5g/L
Final pH:	4.1
Residual Sugar:	0.23g/L
Alcohol:	14.0%
Cases Produced:	202
CSPC:	788489



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