

SMALL BLESSINGS

CABERNET SAUVIGNON

CABERNET SAUVIGNON 2016 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

The 2016 growing season jumped off to a fast start and it was all the vineyard team could do to keep up with the rapidly growing vines. Thankfully, the season steadied with a cooler than usual July which allowed for a longer hang time on the grapes to allow the flavours to develop while maintaining natural acidity in the fruit. The Cabernet Sauvignon was grown on our estate vineyard on the Skaha Bench.

WINEMAKER'S NOTE

Colour: Garnet with a brick red rim.

Nose: An earthy cassis note introduces the wine with plum, chocolate, vanilla and a subtle herbaceousness filling out the profile.

Palate: Cassis and blackberry lead the rich attack with chocolate, cherry and plum carrying through the mid-palate as the velvety tannin builds and carries through into the well-rounded finish.

Food Pairing: Steak frites, roast beef, or any mushroom dish would pair perfectly.

VARIETAL PROFILE

100% Cabernet Sauvignon

Total acidity	5.8g/L
Final pH:	4.05
Residual Sugar:	0.1g/L
Alcohol:	13.5%
Cases Produced:	60
CSPC:	174816

WINEMAKING

The Cabernet Sauvignon was hand harvested on November 10th at its optimal balance of sugar, acidity and tannic ripeness before being brought into the winery where the fruit was destemmed, but not crushed, and transferred to three new 265L French oak fermentation barrels for a 5-day cold soak before the fermentations kicked off. The fermentation barrels were given three full rotations during cold soak, with the rotations increasing during fermentation, and each barrel being given a slightly different rolling regime with the goal of building additional layers in the wine.

After 39 days on skins the free run wine was drained from the barrels to tank before being sent back to two of the same barrels for malolactic fermentation. The skins were pressed using a small ratchet-driven basket press, and the press wine was added back to the blend. Of the two barrels of wine that made up the blend, both were new French oak. The wine was in barrel for 14 months before being racked to tank for blending and back to barrel for an additional 6 months of aging before bottling.



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