

SMALL BLESSINGS

CABERNET SAUVIGNON

CABERNET SAUVIGNON 2017 | APPELLATION: OKANAGAN VALLEY (VQA)

HARVEST NOTES

The 2017 vintage got off to a slow start with flood conditions in the Valley. Although the vineyards caught up in drier conditions, hitting key developmental stages, the drought also came with forest fires within BC. The smoke effectively moderated the accumulation of sugars and loss of acid, but also lead to disease pressure – diligence in the vineyard was rewarded by healthy fruit. Warm days and cool nights signalled the approach of harvest, allowing for great evolution of flavour without any spikes in sugars while maintaining bracing acidity in the fruit.

WINEMAKER'S NOTE

Colour: Opaque deep, rich red.

Nose: Savoury cassis underlined with leather and wild sage introduces the wine, with blackberry, plum and chocolate 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 long, balanced finish.

Food Pairing: Steak frites, roast beef or any mushroom dish would play perfectly with this wine.

VARIETAL PROFILE

100% Cabernet Sauvignon

Alcohol:	14.0%
Cases Produced:	63
CSPC:	174816

WINEMAKING

The Cabernet Sauvignon was hand harvested on Oct 19th from the celebrated U2 Block at Inkameep Vineyards 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 four new 265L French oak fermentation barrels (sourced from the exclusive Troncais and Jupilles forests of France) for a 5-day cold soak before fermentations kicked off. The fermentation barrels were given a specific regimen of rolling throughout the process, 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 30 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 8 months of aging before bottling unfined and unfiltered.



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