

SMALL BLESSINGS

MALBEC

MALBEC 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: Deep, rich, opaque purple.

Nose: Violet, blueberry and plum.

Palate: Opens with notes of dark fruit and bright acidity supported by a fine tannin structure which carries through to the balanced finish. Bright, fresh and nimble.

Food Pairing: Roasted lamb, savoury mushroom dishes or blue cheeses.

WINEMAKING

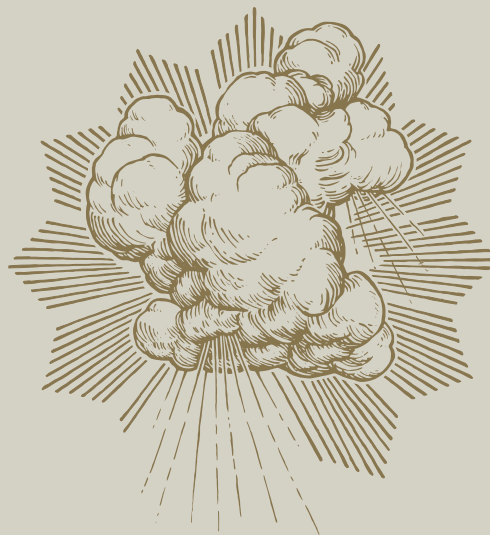
On October 9, the grapes were hand harvested from the Mariposa Vineyard in the Similkameen Valley. In the winery, the fruit was destemmed but not crushed to open-top fermenters for a 5-day cold soak before the fermentation kicked off. Once fermentation was underway, the tanks were punched down 3 to 4 times daily, depending on the need of each fermentation.

After 19 days on the skins, the tanks were drained using gravity to neutral French oak barrels. The wine was racked after 12 months to assemble the blend and put back to barrel for an additional 10 months of aging before bottling unfiltered and unfiltered.

VARIETAL PROFILE

100% Malbec

Alcohol:	13.1%
Cases Produced:	75
CSPC:	176517



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