

Cabernet Sauvignon

2018 - CABERNET SAUVIGNON 91%,
PETIT VERDOT 9%

WINEMAKING

Each individual lot of fruit was hand harvested separately 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 tanks for 5 to 7 day cold soaks before the fermentations kicked off. The separate fermentations were each managed according to their specific needs, with pumpovers ranging from 1 to 3 times daily depending upon the status and stage of the ferments.

After 21 to 28 days on skins the free run wine was drained from the tanks directly to barrel for malolactic fermentation. The oak was 100% French, of which 60% was new and 40% was third fill. The wines were 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 unfiltered and unfiltered.

TASTING NOTES

On the nose, cassis, blackberry, and chocolate open to mint, wild sage, and cured meats. The 2018 Cabernet Sauvignon has a deep violet hue. Plum and blackberry open the attack with black pepper and dark cherry notes taking over into the well-rounded mid-palate. Fine-grained tannins carry the wine on to the finish where the dark fruit and savoury notes linger.

PAIRING

Ribeye steaks, braised mushrooms.

VARIETAL PROFILE

ALCOHOL	13.9%
CASES PRODUCED	261
CSPC	141229
APPELLATION	OKANAGAN VALLEY BC VQA



BLASTED
CHURCH