

SMALL BLESSINGS

# CABERNET SAUVIGNON

CABERNET SAUVIGNON 2018 APPELLATION: OKANAGAN VALLEY, SKAHA BENCH

## HARVEST NOTES

This vintage had a warm Spring that led to localized flooding around the Valley due to large snowpack and early rain. Hot early seasonal temperatures helped push early growth through at an amazing pace, hitting bloom and moving through to fruit set and veraison quickly. August had heavy smoke, resulting in decreased temperatures and a UV shield for the fruit. Temperatures dropped and precipitation increased in September, which further slowed vine progression. October picked up with above-average temperature, and finally pushed the fruit to a balanced ripeness. Warm days and cool nights allowed for great evolution of flavour without any spikes in sugar while maintaining a bracing acidity in the fruit; 2018 will be a vintage characterized by freshness, elegance and balance in wines that will certainly stand the test of time.

## WINEMAKER'S NOTES

*Colour:* Garnet with a brick red rim.

*Nose:* Savoury cassis and dark cherry introduce the wine with plum, chocolate, vanilla, and a wild sage filling out the profile.

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

*Food Pairing:* Steak frites, roast beef, or any mushroom dish would play perfectly with the 2018 Small Blessings Cabernet Sauvignon.

## WINEMAKING

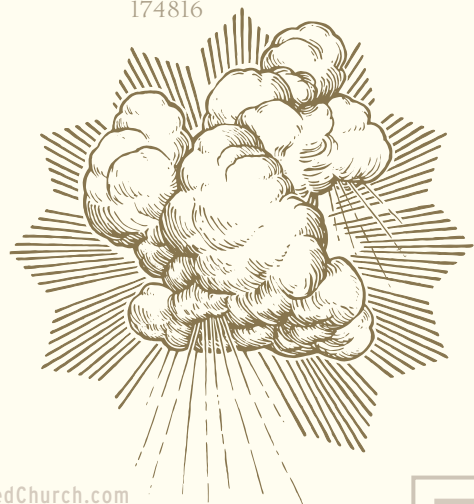
The Cabernet Sauvignon was hand harvested on November 7th at its optimal balance of sugar, acidity, and tannic ripeness before being brought into the winery where the fruit was destemmed, but not crushed, and transferred to six new 265L French oak fermentation barrels for a 5-day cold soak before the fermentations kicked off. The fermentation barrels were given a specific regiment of rotations during cold soak, with the rotations increasing during fermentation before being dialled back again throughout the post-fermentation maceration.

After 28 days on skins the free run wine was drained from the barrels to tank before being sent back to three 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. 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.

## VARIETAL PROFILE

100% Cabernet Sauvignon

Alcohol: 14.0%  
Cases Produced: 75  
CSPC: 174816



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