

SMALL BLESSINGS

MALBEC

MALBEC 2018 | APPELLATION: SIMILKAMEEN VALLEY

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: Deep, rich, opaque purple.

Nose: Crushed violet, mint, and blueberry.

Palate: Rich blueberry, blackberry and plum open the attack supported by a fine tannin structure which carries through to the balanced finish.

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

WINEMAKING

On October 21st, the grapes were hand harvested from the Mariposa Vineyard in the Similkameen Valley. In the winery, the fruit was destemmed but not crushed to tank for a 5-day cold soak before the fermentation kicked off. Once fermentation was underway, the tank was pumped over 1 to 3 times per day, depending on the needs of the fermentation.

After 21 days on the skins, the tank was drained using gravity to fourth-fill French oak barrels. The wine was racked after 14 months to assemble the blend and put back to barrel for an additional 6 months of aging before bottling unfinned and unfiltered.

VARIETAL PROFILE

100% Malbec

Alcohol:	14.9%
Cases Produced:	75
CSPC:	176517



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