



# Cabernet Merlot

2018 - 47% CABERNET SAUVIGNON,  
22% CABERNET FRANC, 16% MERLOT,  
12% PETIT VERDOT, 3% MALBEC

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## 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 pump overs ranging from 1 to 3 times daily depending upon the status and stage of the ferments. After 18 to 28 days on skins, the wines were drained from the tanks directly to barrel for malolactic fermentation. The oak was 57% French, 40% American, and 3% Hungarian, of which 18% was new, 2% was second-fill, 10% was third-fill, 13% was fourth-fill, and 57% was neutral. 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.

## TASTING NOTES

This deep, ruby red wine features cassis, blueberry, mint, sage, plum, and leather on the nose, all underlined with savoury chocolate and coffee notes. The fine-grained attack carries the notes of dark fruit, dried herbs, and cocoa through to the beautifully textured mid-palate where the elegant tannin profile builds and persists into the well-balanced finish.

## PAIRING

Beef, lamb, or venison would provide a great match to the wine in its youth, while duck or mushroom dishes would be perfect companions for the wine in the years to come.

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## VARIETAL PROFILE

APPELLATION	OKANAGAN VALLEY
ALCOHOL	14.0%
CASES PRODUCED	3191
CSPC	734541

