



CSM 2018

35% Cabernet Sauvignon, 33% Merlot, 17% Cabernet Franc, 15% Syrah
Alcohol Level: 14.4%
Levels: pH 3.82 TA 5.8 g/l
Sugar: 0.6 g/l
Harvest date: October 22 - November 9, 2018

CSPC +75248

Tasting Notes

Brilliant ruby red in colour. The CSM delivers alluring aromas of prosciutto, pink peppercorn, and ripe cherry. Vanilla custard and freshly baked biscuits greet the palate, while light tannins of currant develop with each sip. A soft yet structured mouth feel is complimented with notes of capsicum on the finish. This age-worthy blend will become more expressive with time. Giving its medium body and acidity a platform to flourish.

Harvest Notes

The 2018 growing season was similar to 2017. Spring started off slowly and was wetter than average. 2018 found the vineyards two weeks behind our normal bud burst. Once the warmer weather arrived mid-spring, it caused the above average snow levels in the mountains to melt rapidly resulting in another year of flooding. The flooding did not wash any topsoil away and, after a challenging start, the end of spring weather conditions were perfect for an ideal fruit set. Once summer arrived, it was hot and dry which tested our vineyard crews to pay close attention to irrigation regimes and leaf-to-fruit ratios. The vineyards soaked up the summer sunshine; meticulous farming and careful yield management allowed the grapes to fully ripen on the vine. September was wet. After each rainfall, the tractors were driven down the vineyard rows to blow the water off the vines and fruit ensuring there was no opportunity for mold to develop. A beautiful autumn saw the perfect weather to allow the fruit to catch up after a wet September.

Winemaking Notes

Each varietal in this wine was processed individually and the final blend assembled with care and consideration. The blend is comprised of fruit that is 88% from Osoyoos and 12% from Naramata Bench vineyards. The result is a dry complex blend that shows energy and tension throughout.

Cellaring Notes

Ready upon release and can be cellared until 2025.

