



# Benchmark 2017

57% Malbec, 35% Merlot, 8% Cabernet Franc

Alcohol Level: 14.5%

Levels: pH 3.8 TA 6.5 g/l

Sugar: 0.5 g/l

Harvest date: October 20-November 7, 2017

**CSPC +65216**

## Tasting Notes

Deep purple colour paints your glass as aromas of sweet molasses, vanilla and smoky flint fill the air. This medium bodied wine is home to round tannins and edgy acidity. Flavours of freshly bloomed lavender, dried herbs and lush blackberry wash through your palate with a charmingly fruity finish.

## Harvest Notes

A cold Canadian winter, unusually wet spring, and dry summer yielded wines with excellent balance and distinct varietal flavours. Crops were lighter than normal, but the vintage will be remembered for unprecedented floods and drought conditions; and a persistent haze from near by forest fires. While not directly affecting our grape-growing areas, the haze blanketed the sun coverage, preventing the customary heat spikes and positively impacting the growing season. Slow ripening was assisted by the rigorous leaf plucking and bunch thinning of our dogged, never-say-die vineyard crew. Ultimately, slightly lower yields and phenomenal fruit quality delivered an excellent vintage, characterized by high flavour concentration, moderate alcohol, balanced tannins, complexity and natural acidity.

## Winemaking Notes

The component grapes are from four vineyards all located on the Naramata Bench: Chapman, Munson Mountain, Davenport, and Fox Vineyard. The bunches were handpicked and sorted in the vineyard. The three grape varieties were crushed, held cold for four days and then fermented separately. 25% of the wine spent time in new French oak barriques while the remainder of the wine saw a combination of one and two year old French oak barriques. Once the wine was bottled it was aged for an additional eighteen months in our cellar prior to release.

## Cellaring Notes

The 2017 Benchmark will develop for well over a decade. Drink now through 2027 .

