



# CSM 2015

57% Cabernet Sauvignon, 35% Merlot, 8% Syrah  
Alcohol Level: 14.8%  
Levels: pH 3.82 TA 6.25 g/l  
Sugar: 0.2 g/l  
Harvest date: October 8–November 5, 2015

**CSPC +585562**

## Tasting Notes

A perennial Tasting Room favourite, this inspired proprietary blend captures a distinct personality which offers vibrant black fruit and spice notes. Firm, rich, and dense, the 2015 CSM combines power with finesse. It displays polished tannins for structure, and a long, savoury aftertaste. Syrah adds a juicy texture to this exotic blend, lending a seamless profile of ripe fruits to this harmonious and youthful wine.

## Harvest Notes

The weather in the Okanagan was favourable for most of the 2015 season, beginning with an early, mild spring. Budburst was early by two weeks and the continuing mild weather trend coincided with flowering and excellent fruit set in May and June. A hot, dry summer tested our vineyard crews who had to pay careful attention to irrigation regimes and leaf-to-fruit ratios. Once again, meticulous farming and investment of time, energy and money has assured wine quality.

By the time the harvest commenced the season had recorded enough warm, sunny days to top the long-term average heat summation levels. In September temperatures cooled to near normal, especially at night, and rain mostly stayed away providing a long and unpressured harvest period which continued into the first couple of weeks of October. According to winemaker, Stefan Arnason, "We only lost one day of picking due to rain, allowing us to pick exactly when we wanted based on flavour." Overall, the extended harvest period allowed for uniform ripening and a very nice end to the season as harvest wound down by mid-October.

## 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 67% from Osoyoos, and 33% from Naramata Bench vineyards. The result is a dry complex blend that shows energy and tension throughout.

## Cellaring Notes

Ready upon release or cellar up to 10 years.

