



CSM 2016

40% Merlot, 32% Cabernet Sauvignon, 28% Syrah

Alcohol Level: 14.3%

Levels: pH 3.75 TA 6.7 g/l

Sugar: 0.2 g/l

Harvest date: October 10th - November 11th, 2016

CSPC +178231

Tasting Notes

Deep crimson hues and long legs splash in the glass. This signature blend has upfront aromas of white pepper and blueberry with undertones of eucalyptus. This wine greets the palate with warm vanilla, baked fruits, and herbs. A full-bodied mouthfeel is complete with preserved cherries and tobacco tones, finishing with lingering plum.



Harvest Notes

2016 was a test of patience and persistence in our vineyards. We embraced the struggle and are proud of the results. Spring arrived very early, with bud break 4 weeks ahead of normal, putting our vineyard crew into high gear with great anticipation for the growing season. A late April snowstorm in South Osoyoos took the thriving vines by surprise. The summer turned out to be wetter and cooler than expected, which slowed fruit development and forced increased vineyard management and around the clock weather monitoring. Luckily, our saving grace came with the long, warm fall season that saw a gradual cool down in temperature week after week, thus giving the grapes extra time to achieve full ripeness and flavour characteristics. This extra time gave our production team a chance to plan for the biggest harvest from our vineyards yet! The first handpick was in our Osoyoos vineyards on September 20, 2016 about four weeks later than in 2015. The vineyard crew carefully monitored temperatures and individual vineyard development. Harvesting commenced in September through November 11th, when the Cabernet Sauvignon was last picked. The extended fall season was instrumental in preparing the vines to survive what was to be the coldest winter the Okanagan Valley has seen in 50 years. The slow cooling process throughout fall allowed the vines time to enter a gradual dormancy, turn

woody and store their reserves for hibernation so they could thrive come spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

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 61% from Osoyoos and 39% 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 up to 10 years.