



CSM 2017

70% Cabernet Sauvignon, 18% Syrah, 12% Merlot

Alcohol Level: 13.2%

Levels: pH 3.76 TA 6.5 g/l

Sugar: 0.7 g/l

Harvest date: October 18 - 26, 2017

CSPC +49745

Tasting Notes

Medium ruby hues. The CSM blend has upfront aromas of white pepper and blueberry with undertones of sage. Flavours of cranberry and cherry with notes of red plum and vanilla on the finish. A full-bodied mouthfeel and balanced bright acidity make this a lively wine. Pair with roasted vegetable dishes in winter or grilled lamb with tarragon in summer.



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 flood and drought conditions, and a persistent haze from nearby 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 by slowing down the grape ripening periods and flavour development. 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 2017 vintage, characterized by high flavour concentration, moderate alcohol, balanced tannins, complexity and natural acidity.

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 up to 10 years.