

CSM 2020

47% Cabernet Sauvignon, 30% Merlot, 23% Syrah

Alcohol Level: 14.6% Levels: pH 3.71 TA 6.1g/l

Sugar: 0.82 g/l

Harvest date: October 10 - 27, 2020

CSPC +464186

Tasting Notes

Deep purple in colour with aromas of baking spice, purple plum and wet tobacco. The palate opens with notes of sage, blackberry, dark cherry and vanilla. Medium acidity and smooth tannins gives this wine a fresh lively finish.



Harvest Notes

The 2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery.

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 60% Osoyoos and 40% in Penticton. The result is a dry complex blend that shows energy and tension throughout. This vintage was uses a 'Stelvin Closure' instead of cork in order to better preserve the fruit characters of the wine.

Cellaring Notes

Ready upon release and can be cellared until 2025.

