



The Legacy 2015

36% Cabernet Sauvignon, 29% Merlot, 19% Malbec
14% Cabernet Franc, 2% Petit Verdot
Alcohol Level: 14.9%
Levels: pH 3.87 TA 6.5 g/l
Sugar: 0.7 g/l
Harvest date: October 4th - November 5th, 2015

CSPC +441691

Tasting Notes

Rich intensity begins with deep garnet hues in the glass. Bold aromas of cassis and black cherry arrive first with a strong and sultry backbone of dark chocolate. Our Legacy's prominent and considerably big mouthfeel is a culmination of plums, vanilla, and blackberries. With time this wine gains both subtlety and complexity as tannins soften and flavours develop.



Harvest Notes

2015 was another fantastic year for Viticulture in the Okanagan. Winter ended early giving the grapes a head start and a longer growing season than expected. Spring had hotter than average temperatures, reminiscent of the record breaking 1998 season. This translated into our first bud break happening at the beginning of April. Summer was a hot one! June saw record breaking temperatures, about 30% hotter than the 1998 season. With these temperatures, the vineyard team give priority to controlling vine vigour and closely monitoring and managing soil moisture levels. The jump start in June put the grape about 3 weeks ahead of schedule in terms of growth. We started our harvest with Chardonnay in Mid-August. The last week of August brought the first major hurdle for 2015: heavy smoke hung in the Okanagan Valley due to large forest fires burning in the South (most dramatically in Oliver/Osoyoos). Smoke cooled the valley and slowed growth due to photosynthesis debilitation, giving the grapes the opportunity to slow sugar production and develop flavour characteristics and tannin. Safe and sound: there was no smoke taint detected in any of the berries. The remaining fruit was harvested by mid-October. In

summary 2015 was one of the best harvests on record: long and hot with just a touch of Summer rain on the finish.

Winemaking Notes

The Legacy is a singular wine defined by the sum of its parts. Elegant and refined, the 2015 version marries power and finesse, with serious density and grip. Bordeaux-inspired perhaps, but with the suppleness and freshness that is Next World Okanagan. All component varietals were estate grown and hand-picked for their specific characteristics, then rigorously sorted prior to fermentation and extended maceration. The various lots were aged in 100% traditional French barriques for 21 months before the final blend was assembled, and then matured in-bottle for 2 years prior to release.

Cellaring Notes

Fresh and vigorous in its youth, the 2015 The Legacy will benefit from 2-3 years bottle development and can be cellared for up to 15 years.