



## CSM 2014

37% Cabernet Franc, 27% Cabernet Sauvignon, 16% Syrah,  
11% Malbec, 9% Merlot  
Alcohol Level: 13.4%  
Levels: pH 3.74 TA 6.25 g/l  
Sugar: 0.19 g/l  
Harvest date: October 4th - November 6th, 2014  
**CSPC +4499**

### Tasting Notes

Hues of garnet and ruby appear in the glass. A bouquet ripe with blackberries and tobacco tempt the senses. This unique blend creates a synthesized palate of cassis, creamy mocha, and cherries. Warm cedar and caramel notes linger on the palate of this truly noteworthy blend.



### Harvest Notes

2014 was a stellar year for grape growth in the Okanagan Valley. Due to the warm winter and early spring temperature, we welcomed a very early budburst that was recorded three weeks ahead of the normal average. In May, we saw rapid growth in the vineyards that did not let up until early August. This ample growing season gave the vineyard crews plenty of time to keep the vines trimmed and thinned to let enough sun and air reach the ripening clusters. Within a three week time frame, all of the estate vines showed great fruit-set and veraison. This short veraison window ensured even ripening of the fruit-set which resulted in the fruit reaching perfect balance in sugar, acid and phenolic composition leading to spectacular flavours. Once fruit selection finished and the vineyard nets were put up, the Poplar Grove crew waited three weeks before ramping up for harvest. In summary, 2014 was warm, lengthy and balanced with a mighty fine finish at the end.

### Winemaking Notes

All grape varieties in this blend were fermented separately. The bunches were hand picked & sorted in the vineyard to ensure that only perfect fruit was included in the ferment. The berries were crushed & held cold for four days, giving the wild indigenous yeasts a chance to begin fermentation. During fermentation, hand plunging the must and the judicious use of pumping over ensured optimum levels of tannin extraction. Malolactic fermentation occurred naturally in barrel over the winter & finished in the spring the following year. The wine was then aged 21 months in French oak. After this, the proprietary CSM blend was created by Poplar Grove's winemaking team & aged for a further 20 months in our cellar prior to release. The CSM is only available in our tasting room & to Poplar Grove's Wine Club members.

### Cellaring Notes

The CSM 2014 is ready to enjoy upon release, with a recommendation to decant prior to drinking to allow the wine to open fully. This wine has structure to cellar until 2024.