



The Legacy 2019

31% Cabernet Sauvignon, 30% Merlot, 20%
Petit Verdot, 18% Cabernet Franc, 1% Malbec
Alcohol Level: 14.5%
Levels: pH 3.8 TA 6.3 g/l
Sugar: 0.6 g/l
Harvest date: October 19th - 30th
CSPC +464152

Tasting Notes

Deep garnet in colour. Bright aromas of black currant, plums and Morello cherry aromas from the glass. Gentle decanting encourages opulent tannins to develop. Medium acidity frames flavours of fresh blackberry, cassis and a hint of clove. The medium body delicately extends into a lengthy smooth finish. Serve with a hearty bolognese pasta or an eggplant parmigiana.

Harvest Notes

The 2019 winter brought extremes: warm 12° January days to lows of - 22° and lots of snow in February. When the buds started pushing, we noted that the colder months had resulted in a bit of bud and vine death in our Naramata Bench Vineyards. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. However, by the end of June, the valley saw a cooling trend that lasted through most of July and brought much precipitation. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. The grapes soaked in the summer heat and quickly made up for lost time. Variation in our reds happened right on schedule. September was wetter than usual. October was dry with 15° days and 2 to 6° nights. On October 9th, a -4° frost dropped the leaves in most of our vineyards. After the frost, the weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

Winemaking Notes

The Legacy stands as a distinctive wine, an exquisite composition that harmoniously blends its individual elements. In the case of the 2019 Legacy, it is a union of strength and sophistication, boasting a remarkable density and a tenacious grip. While it draws inspiration from Bordeaux, it possesses a unique Okanagan suppleness and vitality. Each component grape was nurtured on our estate, carefully hand-picked to highlight its distinct characteristics. These grapes then underwent meticulous sorting before embarking on a fermentation journey followed by an extended maceration process. To enhance the wine's depth and character, we aged the various lots in traditional French oak barriques exclusively for 21 months. Finally, after meticulous craftsmanship, we curated the ultimate blend and allowed it to mature in-bottle for an additional two years before its release to ensure a wine of exceptional quality.

Cellaring Notes

Enjoyable upon release, The Legacy 2019 can be cellared for up to 15 years. Drink before 2034.

