



Cabernet Sauvignon 2019

98% Cabernet Sauvignon, 2% Merlot
Alcohol Level: 14.5%
Levels: pH 3.75 TA 6.1 g/l
Sugar: 0.5 g/l

Harvest date: October 25th - 31st, 20169

Tasting Notes

Deep crimson in colour, the nose opens with bold aromas of cassis, tobacco leaf, and a touch of savoury tea. On the palate, rich layers of baked fig, ripe blackberry, and dark cherry are accented by hints of black pepper, providing a complex and intense profile. The finish is robust and powerful, with big, muscular tannins that create a heavy, intense impression, signaling the wine's strength and longevity.

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 favour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varietals in our vineyards.

Winemaking Notes

Each of the Cabernet Sauvignon vineyards were carefully hand-harvested. After destemming, the berries went through an additional hand-sorting process to guarantee that only the best fruit made it into the ferment. The berries were then gently crushed and kept at a cool temperature for four days, allowing the natural wild yeasts to kickstart fermentation. Throughout fermentation, the must was hand-plunged and occasionally pumped over to achieve the ideal level of tannin extraction. Wines from each vineyard were aged separately in a mix of new and seasoned French oak barrels for 18 months. After that, the Cabernet Sauvignon continued to mature in the bottle for another 18 months in our cellar before being released.

Cellaring Notes

Ready upon release or cellar up to 10 years.

