



CSM 2022

39% Merlot, 27% Cabernet Franc, 17% Cabernet Sauvignon,
13% Syrah, 4% Malbec

Alcohol Level: 14.2%

Levels: pH 3.67 TA 5.8 g/l

Sugar: 0.39 g/l

Harvest Date: October 12th - November 11th, 2022

Tasting Notes

Medium ruby in colour, this blend offers a herbaceous nose layered with sage, violet, vanilla, and a touch of warm cedar. On the palate, vibrant red fruit leads the way, complemented by fine tannins and notes of cranberry, blackberry, and a hint of jammy richness. Subtle Tonka bean carries through to a smooth, medium-length finish, making for a polished and approachable expression.

Harvest Notes

The 2022 vintage arrived from a very challenging 2021 winter with an arctic outflow that lasted for almost 2 weeks. Fortunately, all of our vineyards escaped the extreme cold unscathed. The rest of the 2022 winter was seasonal with the occasional dip in temperature past -8°C. Cool early spring temperatures led to a bud burst that was 10 – 14 days later than average and a slow start to the growing season. The cool weather and above average rainfall persisted through the entire spring. By the end of June, the weather had turned around and the typical dry, hot summer weather arrived and persisted until mid-August. A couple of typical Okanagan heatwaves came our way in July. Mid-August saw two weeks of unruly summer storms during which our vineyard on Upper Bench Road suffered a 15% crop loss due to hail damage. September was beautiful with +30°C temperatures for the first two weeks and clear skies throughout. For the last two weeks of September and the

entire month of October, the weather was beautiful with +25°C every day making these two months perfect for ripening grapes. Harvest was approximately 2 weeks later than normal. With a tight time frame to get all the fruit off our vines, harvest began with the Chardonnay, picked for our Extra Brut on September 29, and ended on November 12, when the Munson Mountain Cabernet Franc was harvested. A steady growing season started slow and ended fast resulting in ripe, well-balanced grapes for the 2022 vintage.

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.

Cellaring Notes

This wine will cellar for 5 to 8 years.

