



# Cabernet Sauvignon 2020

92% Cabernet Sauvignon, 4% Cabernet Franc,  
3% Merlot, 1% Malbec  
Alcohol Level: 14.6%  
Levels: pH 3.78 TA 6.3 g/l  
Sugar: 0.53 g/l  
Harvest date: October 13th - November 9th, 2020  
**CSPC +75422**

## Tasting Notes

Deep ruby in colour with a slight brick edge. The nose opens with classic aromas of cassis and blackberry complemented by notes of sage and cedar. The palate is full bodied and concentrated with layers of dark fruit, savoury herbs, and a touch of mineral complexity. Firm, well-integrated tannins provide structure and lead to a long and persistent finish, highlighting the wine's depth and aging potential.

## Harvest Notes

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Due to COVID-19 lockdown protocols, the beginning of the harvest was a family affair with the Holler family pruning over 60 acres as a team. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 – a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. The Mount Christie wildfire was a big scare for Penticton and Okanagan Falls. The fire came 500 meters from our Skaha Bench Vineyards but luckily the smoke from the wildfire did not settle in the vineyard. Autumn was beautiful with temperatures between 20-25 °C through to early October. Green leaves on the vines until October 22 helped the red grapes to ripen beautifully. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. As is tradition, the last bunch was picked mid-day on November 9, in our Munson Mountain Cabernet Franc vineyard. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

## Winemaking Notes

Our Cabernet Sauvignon comes primarily from our Haynes Creek Vineyard in Osoyoos, BC. Once the grapes reached optimal ripeness for premium winemaking, they were carefully hand-harvested and sorted before being transported to the winery. After destemming, the berries underwent an additional hand-sorting process to ensure only the highest-quality fruit entered the ferment. The fruit was then gently crushed into stainless steel tanks and held at a cool temperature for four days, allowing native yeasts to begin developing complexity. Following this cold soak, selected yeast strains were introduced to ensure a complete fermentation. The fermenting must was hand-plunged and occasionally pumped over to achieve ideal colour and tannin extraction. Wines from each vineyard were aged separately in a mix of new and seasoned French oak barrels for 18 months. After bottling, the Cabernet Sauvignon continued to mature for an additional 18 months in our cellar prior to release.

## Cellaring Notes

Drink now to 2032.

