

BLACK SAGE VINEYARD

2016 CABERNET SAUVIGNON VQA OKANAGAN VALLEY

CHOOSE BOLDLY.

A BOLD CHOICE. BLACK SAGE VINEYARD™ VINES DIG DEEP IN THE PARCHED CANADIAN LANDSCAPE; TENACIOUS VINES THAT FOR OVER 20 YEARS HAVE THRIVED IN THE RUGGED SOUTH OKANAGAN DESERT, PRODUCING ELEGANT RED WINES BRIMMING WITH FLAVOR AND CHARACTER. THESE WINES REPRESENT THE BEST OF THE OKANAGAN VALLEY, AND DEMONSTRATE WHAT HAPPENS WHEN THE RIGHT VINES ARE PLANTED IN THE RIGHT LOCATION.

HARVEST REPORT

The 2016 season began with above average temperatures causing an early bud break. This early harvest was tempered with cooler temperatures and rain in June and July. In the fall, there were warm days but the nights started to cool which helped balance the acid. Harvest started early to mid-October and the lack of damaging frost allowed the grapes to develop bold flavours and the tannins to ripen. Thus the 2016 reds are full of fruit flavour, with mouth coating tannins and great structure.

WINEMAKER'S NOTES

The grapes were gently destemmed and crushed and fermented in stainless steel tanks for 14 days. During the 14 days, the wine was pumped over twice daily to help with flavour and colour extraction. The wine was pressed off the skins and then went through malolactic fermentation in a selection of French and American oak barrels. It was allowed to aged for 15 months in the barrels to soften the tannins and concentrate the flavours.

TASTING NOTES

The nose consists of nice rich cassis, black forest cake, toasted oak, and a hint of leather and spice. The palate is full with flavours of dark cherries, cassis and an undertone of toast and spice. The tannins are approachable and the wine has a long finish.

FOOD PAIRING

Pair with rich dishes like lamb stew or prime rib. Also pairs perfectly with strong, sharp cheeses.

TECHNICAL NOTES

Size	750 mL
alc./vol.	14 %
Total Acidity	6.6 g/L
PH Level	3.74 pH
Residual Sugar	4.1 g/L
Release Date	December 2018



PLEASE ENJOY RESPONSIBLY.

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