

BLACK SAGE VINEYARD

PIPE 2009

BC 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 2009 vintage was a varied yet rewarding year. A cold winter started the season with bud break almost three weeks late, and led to a very compressed season. June was warmer than average and rainfall was absent during the blossom and berry development, yet warmer temperatures for July and August led to a remarkable harvest.

WINEMAKERS NOTES

The grapes for the Pipe (1/3 Cab Sauv, 1/3 Merlot and 1/3 Cab Franc) are usually the last to be fermented and signify the end of harvest. The grapes are normally higher in sugar and have a more concentrated flavour, and are fermented together under normal red wine conditions. Two-thirds of the way through fermentation, grain spirits are added to the tank to stop the ferment and increase colour extraction from the skins. The result is a wine with high alcohol and residual sugar to balance it. The wine is then put into neutral barrels to age for five years until bottled.

TASTING NOTES

On the nose you will pick up sweet ripe dark fruit. The palate is full and mouth coating with more dark fruit, and hints of raisins and figs. On the lengthy finish you get the warmth of the alcohol balanced with a natural residual sweetness.

FOOD PAIRING

This wine can be enjoyed on its own or with a variety of strong cheeses such as blue or stilton. If you enjoy something sweeter - dark chocolate, or a dessert with raisins or figs will certainly pair well.

TECHNICAL NOTES

Size	500 mL
alc./vol.	19.5 %
Total Acidity	6.8 g/L
PH Level	3.83
Residual Sugar	80 g/L
Release Date	November 2013



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