

BLACK SAGE VINEYARD

CABERNET SAUVIGNON

2017 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

A very cold winter led to a spring that saw record levels of rainfall, resulting in explosive vine growth. This was followed by some of the warmest temperatures ever recorded for the first week of August in the Okanagan. Even with the slow start to the season, the steady summer heat had our vineyard team harvesting a week earlier than average. Their hard work paid off; aromatic whites are crisp and fresh with a lively palate, while our reds are rich and fruit-forward.

WINEMAKER'S NOTES

The grapes were picked at peak ripeness and gently crushed and destemmed into stainless steel tanks. The wine was pumped over twice daily during fermentation. The wine then went through malolactic fermentation and was aged in specially selected French and American oak barrels for 16 months before being filtered and bottled. 99% Cabernet Sauvignon, 1% Cabernet Franc.

TASTING NOTES

Lush cherries, vibrant raspberries, hints of vanilla and mocha and a touch of earthy notes can be found on the nose. The palate has enticing flavours of dark cherries, cassis, vanilla and mocha notes. The finish lingers long after the last sip.

FOOD PAIRING

Pair with rich dishes like lamb stew or prime rib. This wine also pairs perfectly with strong, sharp cheeses and rich chocolate desserts.

TECHNICAL NOTES

Size	750 mL	pH Level	3.82
Alc./Vol.	14.5 %	Residual Sugar	2.3 g/L
Total Acidity	6.2 g/L	Release Date	Fall 2019

