

# BLACK SAGE VINEYARD



## MERLOT

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 brought in at full ripeness and fermented in stainless steel tanks for 2 weeks. During the fermentation process, the wine was pumped over twice daily to enhance flavour and color extraction. The wine then went through malolactic fermentation and was aged in a blend of French and American oak barrels for 18 months.

### TASTING NOTES

This Merlot exhibits big jammy plum, bold blueberry, smooth vanilla and a hint of smokiness on the nose. The palate has similar flavours of rich ripe fruits and spices with pleasant smoky vanilla notes. The tannins are soft, and the finish is long with the flavours lingering long after the last sip.

### FOOD PAIRING

Pair our 2017 Merlot with pot roast, meatloaf, venison steaks, other braised meats and firm cheeses.

### TECHNICAL NOTES

Size	750 mL	pH Level	3.81
Alc./Vol.	14.5 %	Residual Sugar	4 g/L
Total Acidity	5.91 g/L	Release Date	Early 2020