

BLACK SAGE VINEYARD



WHISKY BARREL RED

2021 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

Following a hot Summer, slight cooling in September was what our fruit needed to achieve full ripeness and maintain its beautiful acidity. Our fruit soaked up the hot Okanagan Sun and all of it reached the flavours you've come to expect from Black Sage Vineyards. Both the Viognier and Chardonnay are bold, bright, and aromatic whereas our reds display dark fruit with rich developed flavours. A great year for BSV!

WINEMAKER'S NOTES

The grapes were picked in late October and were gently destemmed and crushed in to stainless steel tanks. The wine was pumped over twice daily for 2 weeks to help with flavour and colour extraction. It was then gently pressed and went through malolactic fermentation and then it was aged in specially selected French and American oak barrels and finished in bourbon barrels.

TASTING NOTES

Rich whiskey notes, toasted vanilla, blackberries, baking spices and hints of earthiness on the nose and palate. This wine has a luscious mouthfeel, with a long flavourfull finish.

FOOD PAIRING

Pairs wonderfully with a charcuterie board packed with bold flavours: sharp aged cheese, candied walnuts and salty cured meats.

TECHNICAL NOTES

Size	750 mL	pH Level	3.91
Alc./Vol.	14.95	Residual Sugar	4.2
Total Acidity	6.71	Release Date	Winter 2023