



BORDER VINES 2014

VARIETIES: 14% MERLOT, 40% CABERNET SAUVIGNON, 20% MALBEC, 6% PETIT VERDOT, 20% CARMENERE
PRODUCTION: 1021 CASES
ALC/VOL: 14.5%
OTHER: PH 3.75, TA: 6.0 G/L, RS: 2.9G/L

VINEYARD

All of our vineyards for this Bordeaux-style blend are located on the Osoyoos East Bench. The fruit for this wine came from a cluster of four vineyard sites, all located within a short distance of one another at the south end of the East Bench. These vineyards are all Class 1 sites with excellent southwest slope and aspect. The soil type of each vineyard varies slightly, but they can all be classified as sandy to loamy-sand in composition.

WINEMAKING

Our 2014 growing season was an excellent, textbook growing season for our Bordeaux varietals. The spring that year was early and warm, as was the fall.

We departed from the normal varietal composition of Border Vines. The proportion of Merlot was reduced drastically. Merlot often brings a softness and lushness to the blend and those attributes are often welcome to 'round' the blend. In the excellent warm 2014 growing season these characteristics were already present and we found the blend was more substantial and interesting with the percentage of Merlot reduced.

Each component was fermented separately in our 5000L stainless steel fermenting tanks. Pumpovers were performed three times daily. Once fermentation was complete, the wines were settled, racked and returned to tank for their full malolactic fermentation. Upon

completion of secondary fermentation, the wines were re-racked and transferred to barrels. The barrels used in 2014 were all 225L barriques and approximately 30% were new from Francois Freres Cooperage.

The individual component wines were racked from barrel and blended in early February of 2016. Bottling took place in March of 2016.

TASTING NOTES

In the glass, this wine is a deep garnet. On the nose, black field berries and ripe currant characters dominate. These aromas are joined on the palate by notes of clove, blackcurrants and leather.

With 40% of the blend being Cabernet Sauvignon, this wine shows the blackcurrant characters of Cabernet Sauvignon with interesting 'twists' delivered by the Carmenere and Malbec. Specifically, Carmenere helps deliver viscosity and off-fruit characters such as spice (think clove, fennel seed, black pepper). Malbec softens the currant characters, tempering them with milder, more aromatic lighter fruit (think blueberry, blackberry).

Steak would be a good match for this wine in its youth. After some age the wine would agree to accompany many savory style dishes or 'red sauce' pasta dishes. Our 2014 Border Vines drinks well now, and will respond favorably to up to 10 years of cellar aging.