



BORDER VINES 2011

VARIETAL: MALBEC 38%, CABERNET FRANC 25%,
MERLOT 24%, PETIT VERDOT 10%,
CABERNET SAUVIGNON 2%, CARMENERE 1%,

PRODUCTION: 1805 CASES

ALC./VOL.: 13.2%

OTHER: pH: 3.57, T.A. : 6.2g/L, RS: 0.2g/L

VINEYARD

All the fruit used in Border Vines is grown on the Osoyoos East Bench. There are now five distinct vineyards where the fruit for Border Vines is grown, all within five minute tractor drive of one another, and all Class 1 sites with good south or west aspect and slope. While each of the vineyard's soil type varies slightly, they all can be generalized as sandy to loamy-sand in composition.

WINEMAKING

The Okanagan experienced cool spring in 2011, so we were sure to remove clusters of fruit early in the season to ensure that the remaining crop would reach proper ripeness by harvest time. Our small lot of Petit Verdot was fermented separately in 2000L tanks that are generally reserved for winemaking trials. We had a very low yield of Carmenere in 2011 and this variety was co-fermented with a small lot of Cabernet Sauvignon, also in a 2000L fermenter. Each of the other varieties was fermented in our 5000L standard stainless fermenters.

Once fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion, it was re-racked and transferred to barrel. The barrels were all 225 L barriques and approx. 25% of the cooperage was new French oak.

The individual component wines were racked from barrel and blended in early February of 2013. Bottling took place in March of that same year.

TASTING NOTES

This is a dry, medium bodied wine. The nose shows good intensity with strong elements of dark berry, plum, blueberry and raspberry that is typical of the three main constituents of this wine. On the palate this wine has good breadth, weight and intensity, it follows the palate but shows highlights of bright wood and spice notes. The wine shows good length and finishes smooth without much tannic linger.

This wine has a broad fruit base with moderate tannin level, fresh berry characters, and light well-integrated oak with good acidity. The wine drinks well now but it would reward cellaring of up to six years.

