



BORDER VINES 2010

VARIETAL: CABERNET SAUVIGNON 35%, MERLOT 33%, CABERNET FRANC 15%, MALBEC 7%, CARMENERE 7%, PETIT VERDOT 3%

PRODUCTION: 1909 CASES

ALC./VOL.: 14.6%

OTHER: pH: 3.71, T.A. : 7.1g/L, RS: 1.6g/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 late and cool spring in 2010, 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 lots of Petit Verdot and Malbec were each fermented separately in 2000L tanks that are generally reserved for winemaking trials. Each of the other varieties was fermented in 5000 L 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 them were new French oak.

The individual component wines were racked from barrel and blended in early February of 2012. Bottling took place on March 6, 2012.

TASTING NOTES

This is a dry, medium bodied wine. The nose shows good intensity with strong elements of dark berry and typical cabernet notes of cassis and blackberry. On the palate this mouthfilling wine has good weight and intensity, with highlights of plum and spice notes, and long smooth finish.

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

