



CABERNET SAUVIGNON 2011

VARIETY: CABERNET SAUVIGNON 100%
PRODUCTION: 609 CASES
ALC./VOL.: 13.5%
OTHER: pH 3.65, TA: 6.6 g/L, RS: 0.5 g/L



VINEYARD

We sourced all of the fruit for the 2011 Cabernet Sauvignon from a vineyard located on the East Bench of Osoyoos. The vineyard is a Class 1 sites with good southwest aspect and slope. The vineyard is approximately 3 acres in size and entirely planted to Cabernet Sauvignon, clone 169. The vines are in their 5th leaf but the frost of 2009 has set back some of the plants. The vineyard soil type is sand with a silica and granite composition.

WINEMAKING

The 2011 Cabernet Sauvignon was fermented in our 5000L red wine fermenters (our standard size fermenter). We like a quick fermentation with Cabernet Sauvignon with little post fermentation maceration.

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 was then transferred to barrel to mature. The barrels were all one year old 225 L French barriques.

2011 was a cool vintage year for Cabernet Sauvignon in the valley, which we managed by multiple fruit thinning passes and extensive de-leaving. As a result, the fruit we harvested achieved both physiological and flavor ripe-

ness levels despite the cooler weather. Also, the vineyard is one of the best sites in the valley for Cabernet Sauvignon because of its southernmost location, aspect and slope.

TASTING NOTES

This is a dry, medium-bodied red wine. The nose is quite intense with classic notes of Cabernet Sauvignon: black currant, blackberry, black cherry and sweet bell pepper. Notes of peppercorn and leather can also be found. On the palate the wine continues with the ripe black fruit but shows notes of sweet wood and dried spice. The tannins are quite soft and round and the finish is long. We suggest cellaring this wine for three to five years.

