



BLACK SAGE VINEYARD

ZINFANDEL

2017 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

A very cold winter led to a spring that saw record levels of rainfall, resulting in explosive vine growth. This was followed by some of the warmest temperatures ever recorded for the first week of August in the Okanagan. Even with the slow start to the season, the steady summer heat had our vineyard team harvesting a week earlier than average. Their hard work paid off; aromatic whites are crisp and fresh with a lively palate, while our reds are rich and fruit-forward.

WINEMAKER'S NOTES

The grapes were picked at peak ripeness and then fermented in stainless steel tanks. The wine was pumped over twice daily and then transferred to specially selected American and French oak barrels. The wine aged for 18 months before being racked and filtered for bottling.

TASTING NOTES

This Zinfandel is characterized by the amount of dark fruit found on the nose and the palate. This fruit is balanced off by the spice of the oak and the backbone of the mouth coating tannins. The fruit persists right through the long and lingering finish.

FOOD PAIRING

Pair this 2017 Zinfandel with grilled steak or lamb, baked pasta, pork, aged gruyere or cheddar burgers, and classic BBQ ribs.

TECHNICAL NOTES

Size	750 mL	pH Level	4.0 pH
Alc./Vol.	14.6%	Residual Sugar	10 g/L
Total Acidity	5.8 g/L	Release Date	Summer 2020

Please enjoy responsibly.