



# BLACK SAGE VINEYARD

## CABERNET SAUVIGNON

2019 | 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 during the third week of October. The grapes were gently crushed and destemmed into stainless steel tanks and inoculated. The wine went through fermentation for 12 days, during which the wine was pumped over twice daily. The wine then went through malolactic fermentation and was aged in French and American oak barrels for 15 months.

### TASTING NOTES

The nose consists of nice rich cassis, black forest cake, toasted oak, and a hint of leather and spice. The palate is full with flavours of dark cherries, cassis and an undertone of toast and spice. The tannins are approachable and the wine has a long finish.

### FOOD PAIRING

Pair with rich dishes like lamb stew or prime rib. Also pairs perfectly with strong, sharp cheeses.

### TECHNICAL NOTES

Size	750 mL	pH Level	3.84
Alc./Vol.	14.2 %	Residual Sugar	1.5 g/L
Total Acidity	6.65 g/L	Release Date	Late 2021

Please enjoy responsibly.