

BLACK SAGE VINEYARD



ZINFANDEL

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 in late October and gently destemmed into a stainless steel tank. The wine was pumped over twice daily for 11 days before being pressed off and placed into Select American and French Oak barrels. The wine was then aged in the barrels for 16 months.

TASTING NOTES

Rich dark fruits, black forest cake, baking spices and vanilla on the nose and palate. The tannins are soft and the wine finishes with a pleasantly sweet afternote.

FOOD PAIRING

Pairs wonderfully with grilled steak or lamb, baked pasta, pork, aged gruyere or cheddar, burgers, and classic BBQ ribs.

TECHNICAL NOTES

Size	750 mL	pH Level	3.88
Alc./Vol.	15.1 %	Residual Sugar	7.6 g/L
Total Acidity	5.84 g/L	Release Date	Late 2021

Please enjoy responsibly.