

2018 RESERVE CABERNET SAUVIGINON

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2018 harvest began earlier than anticipated due to above average growing degree days in the spring. Summer arrived with cooler temperatures, encouraging the fruit to develop beautiful acidity and allowing more time for full flavour retention. One of the coolest Septembers on record followed, slowing down the sugar accumulation and allowing the fruit to fully develop phenologically. Harvest concluded on November 8, with the extended season yielding a crop of uniformly ripened fruit with mouthwatering freshness and acidity.

WINEMAKER NOTES

Our 2018 Reserve Cabernet Sauvignon was grown in two of our estate vineyards. Black Sage Bench, in Oliver, is a diverse vineyard with more than 60 different individual blocks affording us an amazing array of premium quality fruit. Osoyoos, the region's southern-most area, is comprised of arid benchlands that benefit from the lakes' effect providing the region with more than 200 frost-free days. This warm climate allows our Cabernet Sauvignon to completely ripen for full flavour.

TASTING NOTES

Structured and complex, our 2018 Reserve Cabernet Sauvignon delivers balanced notes of black fruits, savoury spices, anise and mocha all supported by a lengthy finish.

VARIETAL | 100% Cabernet Sauvignon

APPELATION | Okanagan Valley BC VQA

ESTATE | Oliver (62%), Osoyoos (38%)

HARVESTED | October 2018

MATURATION | 15 months in French and American oak (25% new)

ABV | 14.6% **TA** | 5.7 g/L **PH** | 3.72

