



2017 Red Bridge Red

SOILS

The vineyards are on a big slope with variable soils ranging from quite shallow sandy soils, to areas where there are more river rocks to a steep portion where it is rough and rocky. The world-class Cabernet and Syrah site is full of angular granite on a Cawston Bench in the Similkameen Valley.

WINEMAKING

The grapes were hand harvested and gently destemmed and crushed into small open-top fermenters. Various yeasts are used to increase complexity. The fermenters were hand-punched 3 times daily. After fermentation the wine was pressed and put into premium American and French barrels and left to age for 20 months before blending, racking and bottling unfiltered.

TASTING NOTES

35% Merlot, 25% Cabernet Sauvignon, 20% Petit Verdot, 15% Syrah, 5% Cabernet Franc. Bordeaux varietals with the added depth of Syrah. Smooth and full.

This wine spent 16 months in American and French barrels. Bottled unfiltered and unfiltered. Drinking great now and will improve over the next 5-8 years.

Typical Red Bridge profile of dark cherry fruit and sage mixed with chocolate and flinty notes. Smooth tannins and mouth-filling richness lead to a satisfying finish. Drink now or cellar until 2021.

HARVEST DATES: Oct 10-25, 2017

Brix: 24

TA: 6.5 g/l

pH: 3.83

alcohol: 14.5%

485 cases produced

GOLD MEDAL WINNER

– 2019 All Canadian Wine Championships