

## CABERNET SAUVIGNON 2017



### SOILS

The grapes for this cabernet were grown in 3 sites all here in the Similkameen Valley. The Passion Pit Vineyard sits on the Cawston Bench with extreme gravel and shale typicality. A very hot site. The Hendsbee Vineyard is right next to the winery and features richer topsoil over gravel and river rock. The third site is on the South Cawston Bench. It is a sloping vineyard full of fist-sized granite rock.

### WINEMAKING

The grapes were hand-picked, gently crushed and destemmed into open top fermenters and hand-punched for gentle extraction throughout the fermentation. The wine was pressed into older French and American barrels and left to age gracefully with very little intervention along the way for 20 months.. This wine is unfiltered and unfinned. 100% Vegan-friendly.

### TASTING NOTES

This is a blend of all 3 of our Similkameen Cabernet sites. Beautiful notes of cassis and tobacco. Rich and satisfying, this wine is delicious now and will age beautifully for the next 10 years. Only 300 cases produced.

HARVEST DATES: October 12-16, 2017

Brix: 24.4

TA: 6.6

pH: 3.66

300 cases produced

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