

BLACK SAGE VINEYARD

PIPE

BC VQA OKANAGAN VALLEY



2007

CHOOSE BOLDLY.

BLACK SAGE VINEYARD™ WINES REPRESENT THE BEST OF THE OKANAGAN VALLEY, AND DEMONSTRATE WHAT HAPPENS WHEN THE RIGHT VINES ARE PLANTED IN THE RIGHT LOCATION. AN EXCELLENT ACCOMPANIMENT TO BBQ, HEARTY STEWS, WILD MEATS AND SAVORY SAUCES.

HARVEST REPORT

The 2007 vintage was very consistent; crop yields were low and fruit quality was excellent. The cool harvest temperature slowed the accumulation of sugars and allowed us to hang the fruit longer and develop more varietal character.

TASTING NOTES

In Portugal, Pipe is a wine measure of varying capacity. We have chosen the name “Pipe” to reflect the time-honoured tradition of Port producers and the quality of this fine wine. This fortified wine is a blend of Cabernet Sauvignon, Merlot and Cabernet Franc, usually the last grapes to be harvested, with a Brix level of 25 to 26. Partway through fermentation, the process is stopped by adding high-alcohol grain spirits, bringing the alcohol up to 18-19% and leaving behind residual sugar. The wine is placed in neutral oak barrels for more than three years, allowing the wine to partially oxidize and develop luscious flavours of ripe cherry and soft blackberry with a hint of fig.

WINEMAKING

All Black Sage Vineyard™ wines are fermented in small lots, allowing for careful monitoring and direction. A combination of punch-down and pump-over fermenting extracts firm tannins from the grapes without aggressive harshness. The process is also temperature controlled to achieve a balance between colour, tannin extraction and fruit flavours.

TECHNICAL NOTES

alc./vol.	19.50 %
Total Acidity	6.5 g/L
PH Level	-3.76
Residual Sugar	85 g/L
Release Date	September 2012
Ageability	12-15 years

PLEASE ENJOY RESPONSIBLY.

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