

BLACK SAGE VINEYARD

CABERNET SAUVIGNON

BC VQA OKANAGAN VALLEY



2010

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 2010 Harvest was one of the latest on record. A significantly warmer September made up for a slightly delayed, wet spring. The warmer temperatures at the end of the season allowed for even ripening of the grapes, and while 2010 may have produced less overall, the wines are outstanding.

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.

TASTING NOTES

The Cabernet Sauvignon vines dig deep in the parched Canadian landscape to produce a robust red wine brimming with flavour and character. Aged in French and American oak for more than 12 months, the 2010 Black Sage Vineyard™ Cabernet Sauvignon displays black cherry and currant flavours, enhanced by hints of eucalyptus and cedar on the finish. An excellent accompaniment to BBQ, hearty stews, wild meats and savory sauces.

TECHNICAL NOTES

alc./vol.	14%
Total Acidity	6.22 g/L
PH Level	-3.89
Residual Sugar	3 g/L
Release Date	September 2012
Ageability	8-10 years

PLEASE ENJOY RESPONSIBLY.

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