

BLACK SAGE VINEYARD

MERLOT

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

Like all reds from the Black Sage Vineyard™, these vines dig deep to produce an elegant wine. Aged in French and American oak for over 12 months, the 2010 Black Sage Vineyard™ Merlot displays intense black fruit, sage and tobacco flavours, bound by solid tannins and memorable structure. 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.

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

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