# BLACK SAGE VINEYARD

MERLOT BC VQA OKANAGAN VALLEY





## **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 summer of 2011 was cooler than average, but a stretch of warm weather in August and September led to wines that show outstanding balance between fruit, acidity, tannins, and alcohol. The grapes were fermented in small lots, which allowed for careful monitoring and direction, in order to extract the firm tannins that make Black Sage Vineyard reds so popular.

### WINEMAKING

All Black Sage Vineyard<sup>TM</sup> 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<sup>™</sup>, these vines dig deep to produce an elegant wine. Aged in French and American oak for over 12 months, the 2011 Black Sage Vineyard<sup>™</sup> Merlot displays intense black fruit, sage and tobacco flavours, bound by solid tannins and memorable structure. Black Sage Vineyard<sup>™</sup> 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. 13.5%
Total Acidity 6 g/L
PH Level 3.61
Residual Sugar 3 g/L

Release Date September 2013
Ageability 5 - 7 years