

BLACK SAGE VINEYARD

2014
MERLOT
VQA OKANAGAN VALLEY

CHOOSE BOLDLY.

A BOLD CHOICE. BLACK SAGE VINEYARD™ VINES DIG DEEP IN THE PARCHED CANADIAN LANDSCAPE; TENACIOUS VINES THAT FOR OVER 20 YEARS HAVE THRIVED IN THE RUGGED SOUTH OKANAGAN DESERT, PRODUCING ELEGANT RED WINES BRIMMING WITH FLAVOR AND CHARACTER. THESE WINES REPRESENT THE BEST OF THE OKANAGAN VALLEY, AND DEMONSTRATE WHAT HAPPENS WHEN THE RIGHT VINES ARE PLANTED IN THE RIGHT LOCATION.

HARVEST REPORT

The summer of 2014 was particularly hot in the Okanagan Valley for extended periods, and stretched out into the fall with warm days and nights. This seemed like perfect weather for grape growing, yet the heat did provide some challenges for our vineyard team. Harvest was delayed for the Merlot grapes to reach peak flavour development and slightly higher alcohol levels, while varieties like Cabernet Sauvignon and Shiraz thrived in the heat on the Black Sage bench. Overall, 2014 was an excellent year for Okanagan wines.

WINEMAKER'S NOTES

The grapes were picked in late October, crushed, destemmed and then fermented in stainless steel tanks. The juice was pumped over twice daily for two weeks, and was transferred into oak barrels and allowed to go through malolactic fermentation. The wine was aged for 14 months in 65% French and 35% American oak, with 20% of the barrels being new.

TASTING NOTES

This 100% Merlot opens with aromas of black plum and black cherry, with a hint of cloves, some vanilla and sweet smoke. Bursting with flavours of plum, vanilla, and some mulling spices on the palate, with soft tannins that lead to a long and supple finish.

FOOD PAIRING

Pair with grilled meats, roasted root vegetables, pork roast, mushroom burgers, and rich tomato-based pastas. Cheese options include Harvarti and Camembert.

TECHNICAL NOTES

Size	750 mL
alc./vol.	13.5 %
Total Acidity	6.51 g/L
PH Level	3.55 pH
Residual Sugar	2.2 g/L
Release Date	Sept 1, 2016



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