

# BLACK SAGE VINEYARD

## MERLOT

BC VQA OKANAGAN VALLEY



# 2013

## 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 SAVOURY SAUCES.

### HARVEST

The spring and summer of 2013 saw warm to hot weather throughout the seasons, along with normal rain levels for this time of year in the Okanagan. The beginning of harvest started a bit earlier than usual and in the early fall we did see a little more rain than average. It was shaping up that both whites and reds would be ready for harvest at the same time, but Mother Nature came through for us and cooler weather helped to separate the harvest and allowed for tannin and flavour development in the bold reds of Black Sage Vineyard™.

### WINEMAKING

The Merlot was fermented in open top fermenters, where the cap was managed through hand punchdowns, for 10 - 12 days at around 30C. The wine was pressed off the skins and went through malolactic fermentation and was then aged in a combination of American and French barrels (20% new) for 12 months.

### TASTING NOTES

This Merlot exhibits a nice mix of red and dark fruit with hints of plum and vanilla on the nose. On the palate, red fruit dominates with hints of spice such as cinnamon and clove. The tannins are round, soft and mouth coating with just a touch of sweetness.

### FOOD PAIRING

Pair this wine with cuisines such as French, Italian and Spanish. Try a glass with beef steak, short ribs, or an herb-crusted pork roast. For a gourmet touch, our Merlot is ideal for creating rich red wine sauces to drizzle over roasted and grilled meats.

### TECHNICAL NOTES

alc./vol.	13.5%
Total Acidity	6.8 g/L
PH Level	3.6
Residual Sugar	4.0 g/L

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