

**2013**

Cabernet Merlot

BC VQA OKANAGAN VALLEY

Harvest Report

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 (whites and reds) and allow for flavour development in the aromatic whites.

Winemaking

This Cabernet Merlot (30% Cab Sauvignon, 30% Cab Franc and 40% Merlot) was sourced from a number of select vineyards South of Oliver which gives the wine a true expression of what the Okanagan has to offer. All parcels were fermented on skins at 30C for approximately 7 days to allow the extraction of the tannin and colour, without the wine becoming too coarse. 30 to 40 % of the wine saw oak aging for about 9 months

Tasting Notes

On nose there are some nice notes of red fruit like strawberry and raspberry. Behind the fruit forward nose there are subtle hints of spice and vanilla. On the palate you'll find raspberry jam with some nice herbal notes. The balance between a little bit of sweetness, the acid and the tannins creates a enjoyable finish.

Food Pairing

Sumac Ridge 2013 Cabernet Merlot is excellent when paired with roast chicken, barbecued beef, grilled halibut, or mildly spiced South Asian cuisine, such as veggie samosas. A charcuterie plate with various hard cheeses makes for a delicious picnic when paired with a glass of our Cabernet Merlot.

TECHNICAL NOTES

Alcohol/Vol	13.5%	Serving Temperature	15 °C
Total Acidity	5.85 g/L	Ageability	5-7 years
pH Level	3.75		
Residual Sugar	3 g/L		