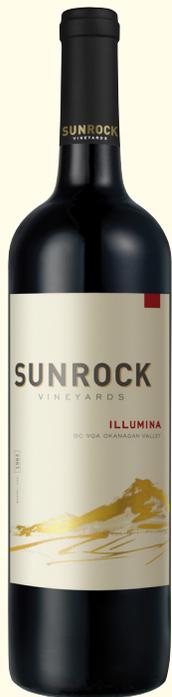


SUNROCK

VINEYARDS



PRODUCT INFORMATION

Winemaker	Dave Carson
Size	750 mL
Product#	661983

TECHNICAL ANALYSIS

Alcohol/Vol	15%
pH	3.7
Residual Sugar	9.5
Total Acidity	6
Oak Aging	16 months

TIER 1

2016

ILLUMINA

VQA Okanagan Valley

HARVEST

The 2016 season began with warmer than usual temperatures causing an early bud break. This early harvest was tempered with cooler temperatures and rain in June and July. In the fall, there were warm days and cooler nights which helped balance the acidity of the grapes. Harvest started mid-October and the lack of damaging frost allowed the grapes to develop big, bold flavours and the tannins to ripen. The 2016 reds have great structure – they are full of fruit flavour with mouth coating tannins.

WINEMAKING

The grapes were picked right before frost set in to allow for maximum ripeness to develop in the vineyard. The grapes were gently crushed and destemmed and then fermented in an open top stainless steel fermentation tank. The wine was punched down 2 times daily for 2 weeks, after which the wine underwent Malolactic fermentation. It was then transferred to specially selected French and American oak barrels and allowed to age for 16 months.

WINEMAKER'S NOTES

There is an abundance of blackberries, dark cherries, vanilla mocha, baking spices, and dark fruit jamminess on the nose. The palate has juicy dark fruits, a luscious note of spice and vanilla and some smooth smoky oak. The tannins and acid are soft and the finish is long and pleasant.

FOOD PAIRINGS

Pairs great with barbecued steak with a smoky char, as will lamb, venison and game birds. Accompany a dish with a fruit-based sauce or marinade for a beautiful pairing. This wine is also a perfect match for a charcuterie board.