



BLACK SAGE VINEYARD

MERLOT

2018 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

Our Black Sage Vineyard, located on the East side of the Okanagan Valley received plenty of sun throughout the Spring and early Summer. Cooler temperatures prevailed during August and September, but Mother Nature was nice enough to bless us with a warm October. We're expecting big things from our Viognier and Chardonnay as the fruit was top notch. The late ripening varietals which dominate our site are showing rich red fruit and sophisticated structure. We're excited for what's to come for BSV!

WINEMAKER'S NOTES

A bouquet of ripe plums, cherries and creamy vanilla and mocha notes on the nose. The palate is full of rich dark fruits with some vanilla and baking spices. The tannins are soft and plump and the finish is long with a fruity undertone.

TASTING NOTES

Picked at peak ripeness, the grapes were fermented in stainless steel tanks for 2 weeks and was pumped over twice daily during the fermentation. The wine then went through malolactic fermentation and was aged in specially selected French and American oak barrels for 18 months.

FOOD PAIRING

Pair our Merlot with pot roast, meatloaf, venison steaks, other braised meats and firm cheeses.

TECHNICAL NOTES

Size	750 mL	pH Level	3.87
Alc./Vol.	14.6%	Residual Sugar	3.1g/L
Total Acidity	5.4 g/L	Release Date	Fall 2020

Please enjoy responsibly.