

BLACK SAGE VINEYARD



ZINFANDEL

2020 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

The growing season was not an especially long one. Our first frost event was on October 22nd. Luckily, mother nature squeezed in as much Sun as she could. Two weeks of clouds in September put a damper on things and made us wonder if we'd ever see the sun again, but sure enough, it warmed right back up. Our fruit soaked up the hot Okanagan Sun and all of it reached the flavours you've come to expect from Black Sage Vineyards. Both the Viognier and Chardonnay are bold, bright, and aromatic whereas our reds display dark fruit with rich developed flavours. A banner year for BSV!

WINEMAKER'S NOTES

The grapes were picked mid-November and were fermented in stainless steel tanks. The wine was pumped over twice daily for two weeks. The wine then went through secondary fermentation and was then aged in American and French oak barrels for 16 months.

TASTING NOTES

This wine exudes sweet jams, vanilla spice, mocha toastiness, and lots of rich dark fruit on the nose and palate. The mouthfeel is full with a seemingly never ending finish.

FOOD PAIRING

Pairs great with BBQ ribs, beef wellington, or a nice home-baked lasagna.

TECHNICAL NOTES

Size	750 mL	pH Level	3.92
Alc./Vol.	15.2	Residual Sugar	4.4
Total Acidity	5.8	Release Date	Fall 2022