

SUMAC

— RIDGE —
ESTATE WINERY

CABERNET MERLOT

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into Aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

WINEMAKING

The grapes were picked at peak ripeness and fermented in stainless steel tanks and were pumped over twice daily for 10 days. The wine then went through malolactic fermentation and was aged with French and American oak for 8 months before blending and filtering.

TASTING NOTES

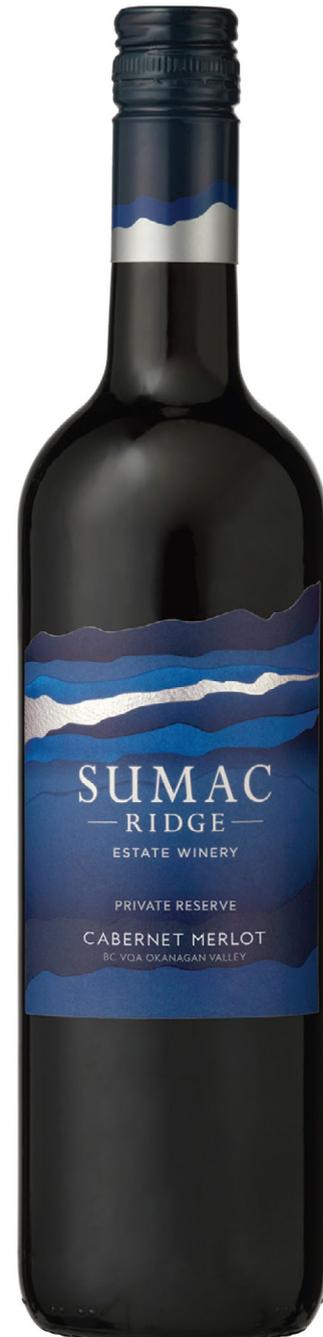
Dark plums, ripe berries, vanilla spice and mocha notes on the nose. The palate has very similar flavours of berries, plums, vanilla spice and toasty mocha. The finish is medium and lingers with pleasant flavours.

FOOD PAIRING

Pair with hearty beef dishes, rich pasta or luxurious chocolate desserts. Also fabulous with roasted lamb and aged cheddar cheese. Perfect for a night in!

TECHNICAL NOTES

Alcohol/Vol	13.5%
Total Acidity	6.1 g/L
pH Level	3.7
Residual Sugar	7.8 g/L



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Please enjoy responsibly.