



Sometimes a wine is greater than the sum of its parts. We tasted hundreds of barrels one by one, thoughtfully blending to capture the best of two vineyards. The summer sun shines on our Haynes Creek vineyard until well after 10 pm, soaking grapes in heat for hours, producing dark berries with ripe tannins. In contrast, our Desert Ridge vineyard is much cooler and delivers fruit that is vibrant and fresh.

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings arrived in August, which slowed down the ripening of the grapes and allowed for greater flavour development while retaining freshness and acidity.

TASTING NOTES

Some blueberry and dark cherry on the nose, with underlying Cabernet notes of cassis and tobacco. On the palate this wine has nice structure and tannin density, making it a great food wine as well.

HARVEST DATE

BLEND

FERMENTATION

AGING

CELLARING

ALCOHOL

RESIDUAL SUGAR

September 29 – November 1, 2018

57% Merlot, 22% Cabernet Sauvignon, 18% Cabernet Franc, 3% Malbec

28 days in stainless steel

15 months in French oak barrels

Enjoy now or cellar through 2023

14.5%

6.2 g/

0.42 g/l PH 3.6

ESTATE GROWN