



2016

Co-Fermented

SMALL LOT

60% MALBEC
40% PETIT VERDOT

Our Small Lot series is dedicated to limited production wines that we could not help but bottle on their own. Phantom Creek Vineyard's two small blocks of Malbec and Petit Verdot were picked together on September 30th. The two blocks were then co-fermented, a technique ideally suited to both varieties. Not only does this result in a more seamless blend, but it also helps to build complexity in the Phantom Creek Vineyard Cuvée.

Phantom Creek Vineyard

Established by pioneering viticulturist Richard Cleave, Phantom Creek Vineyard is located on the lower terrace of the Black Sage Bench just above the warm valley floor.

ESTABLISHED

1996

ACRES

7.0

SOIL

Osoyoos Sandy Loam

ELEVATION

315-330m

The Vintage

2016 had a long, gradual growing season with an exceptionally warm spring resulting in the earliest budbreak on record. However, moderate temperatures into the summer allowed us to retain acidity while achieving optimal ripeness.

VINTAGE

2016

HARVEST DATE

September 30

MATURATION

20 months in French oak

BOTTLING DATE

July 30, 2018

PRODUCTION

3 barrels

RESIDUAL SUGAR

0.42 g/L

ALCOHOL

14.5%

TOTAL ACIDITY

5.55 g/L

pH

3.81

PRICE: \$75
AVAILABILITY: WINE CLUB ONLY
SKU: #207452
RELEASE DATE: MARCH 5, 2019