

Malbec Petit Verdot Co-Fermented

2017

SMALL LOT

80% MALBEC
20% PETIT VERDOT

Phantom Creek Vineyard's two small blocks of Malbec and Petit Verdot were picked together and co-fermented to create this unique blend. This technique is ideally suited to both varieties. The result is a beautiful plush and ripe wine balanced with structure and texture. Hints of licorice, herbs, and white pepper on the nose with dark fruit and savoury flavours on the palate. It's age worthy but very drinkable in its beauty right now.

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. Since the early 2000s, fruit from this property has been used for single vineyard bottlings, a tradition we proudly honour and continue today at the winery.

ESTABLISHED
1996

SOIL
Osoyoos Sandy Loam

ACRES
7.0

ELEVATION
315-330m

The Vintage

2017 growing season got off to a slow start with bud break occurring nearly two weeks later than average. But this was followed by a hot and dry summer that really allowed the grapes to fully ripen. This was also a year of reduced yields however, it resulted in small, concentrated berries that produced wines of pronounced depth and intensity.

VINTAGE
2017

RESIDUAL SUGAR
0.1 g/L

HARVEST DATE
October 12-17

ALCOHOL
14.5%

FERMENTATION
100% barrel fermented

TOTAL ACIDITY
6.6 g/L

MATURATION
20 months in French
oak, 26% new

pH
3.9

BOTTLING DATE
August 2019

