

2017 Malbec Petit Verdot Co-Fermented

SMALL LOT

80% MALBEC AND 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.

Awards

- 92 points - Sara d'Amato, WineAlign
- 92 points - John Szabo MS, WineAlign
- 91 points - Michael Godel WineAlign
- 90 points - David Lawrason, WineAlign

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

ACRES

8.4

SOIL

Osoyoos Sandy Loam

ELEVATION

316-333m

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

HARVEST DATE

October 12-17

FERMENTATION

100% barrel fermented

MATURATION 2 0
months in French oak, 26%

new BOTTLING DATE
August 2019

RESIDUAL SUGAR

0.1 g/L

ALCOHOL

14.5%

TOTAL ACIDITY

6.6 g/L

pH

3.9

AGING POTENTIAL

8-10 years

