

2018 Limited Edition
Co-Fermented

SMALL LOT

60% PETIT VERDOT 40% MALBEC

Our Small Lot series is dedicated to limited production wines that we could not help but bottle on their own. This co-ferment was produced with grapes from opposite sides of the South Okanagan Valley, adding a unique layer of complexity to the final wine. The Petit Verdot from iconic Phantom Creek vineyard provides oral notes and silky tannins while the Malbec from Kobau vineyard adds mineral notes and structure. Intense aromas of dark fruits like blackberry along side herbaceous notes of sage, tomato leaf and earthy forest floor. On the palate, the opulence of this wine shows itself with those same herbaceous notes, black tea on the back palate and a beautiful long finish. Cellar for 8-10 years.

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.



VINTAGE
2018

HARVEST DATE

October 30

MATURATION

20 months French Oak

BOTTLING DATE

August 2020

RESIDUAL SUGAR

0.2 g/L

ALCOHOL

14.5%

TOTAL ACIDITY

5.3 g/L

pH

3.9