

CDADE VADIETIES

48% CABERNET SAUVIGNON, 42% MERLOT, 10% CABERNET FRANC

PRODUCTION 825 CASES

MARCH 31, 2017

ALC % VOLUME 14.2%

PH 3.74

TA G/L 6.37 RS G/L 2.9

SKU 853358

This popular full-bodied red blend has ripe aromas of black cherry, dark berries, spice and caramel. On the palate, big ripe tannins feature along with flavours of plum, black forest cake, cassis and a hint of mint.

FOOD PAIRINGS

This bold wine is the perfect cool weather companion. Pair it with grilled steak, roast leg of lamb, aged or blue cheeses or a hearty winter vegetable stew.

VITICULTURE

Liquidity's Cabernet Sauvignon and Cabernet Franc plantings from 2009 and Merlot from 2005 have been cane pruned and then shoot and fruit thinned to produce 2.6 short tons per acre.

WINEMAKING

Cabernet Sauvignon and Cabernet Franc from beautiful south facing slopes at Lusitano and Allendale properties respectively are the focus of this blend. The Merlot comes from Blind Creek vineyards in the Similkameen. Each variety was de-stemmed, crushed and fermented separately. Mostly small lot fermentations with vigorous cap management and delestage throughout, each had approximately 15–18 days of skin contact before pressing off into mostly French oak barrels (24% new). The wine was barrel aged for 15 months, during which it was racked two times and blended for bottling in March 2017.