



#### GRAPE VARIETIES

45% CABERNET SAUVIGNON,  
31% CABERNET FRANC,  
24% MERLOT

#### PRODUCTION

1,120 CASES

#### BOTTLED

MARCH 15, 2018

ALC % VOLUME 13.9%

PH 3.71

TA G/L 6.47    RS G/L 1.35

SKU 853358

2016 DIVIDEND

This popular full-bodied red blend has aromas of blackberry, cherry, black olive, juniper, graphite and floral notes. On the palate, the Cab Franc shines through, with flavours of black cherry, raspberry, pomegranate reduction, liquorice, cedar and dark chocolate.

#### FOOD PAIRINGS

This red blend is the perfect cool weather companion. Pair it with grilled steaks, venison, roast lamb with garlic & rosemary, duck fat-roasted potatoes or a caramelized onion tart.

#### VITICULTURE

Liquidity's Cabernet Sauvignon planting from 2009 at the Lucy vineyard and Merlot from 2005 on the Allendale vineyard have been cane pruned and then shoot and fruit thinned to produce 2.5 short tons per acre. The balance of Merlot came from Blind Creek Vineyard in the Similkameen, while Cabernet Franc was sourced from the Golden Mile Bench in Oliver.

#### WINEMAKING

Each variety was destemmed, crushed and fermented separately. Mostly small lot fermentations with vigorous cap management and delestage throughout, each had approximately 20-22 days of skin contact before pressing off into mostly French oak barrels (30% new). The wine was barrel aged for 15 months, during which it was racked two times and blended for bottling in March 2018.