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2014

dividend



This full-bodied red wine has aromas of mocha, blueberry, cherry, Saskatoon berry pie, spice and vanilla. On the palate, the grippy tannins balance the rich, dense, meaty flavours of smoke, spice, dark cherry, cassis, Italian plum, orange zest, chocolate and blackberries.

FOOD PAIRINGS

Roasted game meats, peppercorn steak, rich slow-cooker stews or strong aged cheeses will stand up to this rich wine.

VITICULTURE

Liquidity's Cabernet Franc plantings from 2009 and Merlot from 2005 have been cane pruned and then shoot and fruit thinned to produce 2 short tons per acre. Some Merlot, plus the Cabernet Sauvignon, Petit Verdot & Malbec have been sourced from select Similkameen Valley vineyards.

WINEMAKING

A hotter than normal growing season was responsible for beautiful ripeness and flavors when the fruit was harvested in late October. Each variety was destemmed, crushed and fermented separately. Mostly small lot fermentations with vigorous cap management and delestage throughout, each had approximately 14-16 days of skin contact before pressing off to French oak barrels (25% new). The wine was barrel aged for 15 months, during which it was racked two times and blended for bottling in February 2016.

Grape Varieties:	43% Cabernet Sauvignon, 38% Cabernet Franc, 19% Merlot
Production:	389 cases
Bottled:	February 9, 2016
Alc % volume:	14.1%
pH:	3.64
TA g/L:	6.22
RS g/L:	0.9

SKU 853358

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