



2017 RED ICON

This vintage invites you in with rich, pronounced aromas of cassia, black cherry, bramble fruit and nutmeg. The palate with its well-balanced, smooth tannins shows further development of the dark fruit with further blueberry and chocolate notes. Elegantly balanced with a rich texture, bright acidity and smooth texture.

VINTAGE

The 2017 vintage began slower than 2016, with a cool and wet spring. This left bud burst delayed slightly, but the delays didn't last long with the first official day of summer bringing with it a warm, dry summer with temperatures above average and below average rainfall. The result was small berries, ripe with complexity and deep concentration. With small berries came lower juice yield and an overall smaller harvest. Expect this to be a stand out vintage for the Okanagan, though potentially hard to find given the smaller yield.

WINEMAKING

Each vineyard block was individually hand picked and berry sorted. Blocks were then broken into small batches, cold soaked on their skins for four days and fermented for an additional 21 days on their skins in tank with twice daily pump overs. All batches are then barrel aged for 18 months in 30% new French oak. The barrels that were blended to create the Red Icon were chosen first for their specific attributes. For only the 2nd time, we have added Syrah to be blend. The 1st and only other time was 2009. The wine was blended prior to bottling, unfiltered.

BLEND 38% MERLOT, 21% CABERNET FRANC,
20% PETIT VERDOT, 11% CABERNET SAUVIGNON
8% MALBEC, 2% SYRAH

ALC % VOLUME 14.6%

PH 3.99 **TA G/L** 6.3 **RS G/L** 2.3

CSPC + 468900