

VERTIGO 2018

Vertigo is our unique red blend of Merlot, Barbera & Cabernet Franc. It is fruit forward on the nose with aromas of warm raspberry, blackberry, plum & spice. On the palate there are flavours of dried dark cherry, tobacco & vanilla. It has a soft velvety texture and a lingering finish.

VINEYARD NOTES

This wine was hand-picked and fermented in small lots.

WINEMAKER NOTES

It spent around three weeks on skins before being pressed and racked to barrel. It was aged in 50% new oak, with a combination of French and American oak. It was aged for about 10 months in barrel before being bottled.



WINE SPECS

VINTAGE	2018
BLEND	Merlot 45%, Barbera 30%, Cabernet Franc 25%
APPELLATION	Naramata Bench
HARVEST DATE	October 19 & November 5, 2018
FERMENTATION	Wild ferment in stainless steel
AGEING	10 months in French & American Oak, 50% new
BOTTLING DATE	Sep 9, 2019
CASES PRODUCED	128
ACID	6.9 g/L
pH	3.69
ALCOHOL	13.5 %
CELLARING	Drink now through 2027

