

BLACK SAGE VINEYARD



MERLOT

2020 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

The growing season was not an especially long one. Our first frost event was on October 22nd. Luckily, mother nature squeezed in as much Sun as she could. Two weeks of clouds in September put a damper on things and made us wonder if we'd ever see the sun again, but sure enough, it warmed right back up. Our fruit soaked up the hot Okanagan Sun and all of it reached the flavours you've come to expect from Black Sage Vineyards. Both the Viognier and Chardonnay are bold, bright, and aromatic whereas our reds display dark fruit with rich developed flavours. A banner year for BSV!

WINEMAKER'S NOTES

The grapes were picked at peak ripeness and gently destemmed into stainless steel tanks. The wine was pumped over twice daily and then pressed off into select French and American oak barrels where the wine finished going through secondary fermentation. The wine was then aged in the barrels for 16 months.

TASTING NOTES

Luscious blackberries, dark plums, mocha, and vanilla spice are on the nose and palate. The tannins are soft and approachable. The finish is rich and persistent with pleasant flavours lingering long after the last sip.

FOOD PAIRING

Pair our 2020 Merlot with pot roast, meatloaf, venison steaks, other braised meats and firm cheeses.

TECHNICAL NOTES

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|---------------|---------|----------------|-----------|
| Size | 750 mL | pH Level | 3.78 pH |
| Alc./Vol. | 14.4% | Residual Sugar | 2.4 g/L |
| Total Acidity | 6.1 g/L | Release Date | Fall 2022 |