



# ROAD 13



## 2019 JACKPOT MALBEC

### FIELD REPORT

The 2019 vintage started with a very warm spring and summer, providing excellent growth through veraison. The fall temperatures were cooler allowing for a slower ripening season. This resulted in Viognier with lower alcohol, ripe fruit notes and crisp, balanced acidity.

### WINEMAKER'S NOTES

Sourced from our dry East Osoyoos Vineyard, this grape was hand-harvested and sorted before gentle destemming to keep the berries whole for fermentation. The wine was kept on skins for 28 days to extract all the gentle fruit flavours and aromas together with the firm tannins for extended aging potential, while retaining its balance in the final wine. Aged in French oak barrels (35% new oak barrels) for 18 months.

### TASTING NOTES

This bold, elegant, and balanced Malbec produces intense aromas of blueberry pie, dark chocolate covered goji berry, cherry licorice and subtle rich toasted oak on the nose. Rich raspberry pastry, dark chocolate, cherry licorice, blueberry and faint floral notes on the palate make for a warm and welcome aroma profile.

### PERFECT PAIRINGS

Roasted rack of lamb, smoked brisket, BBQ ribs, Rib-eye, Prime Rib Roast with jus and Bearnaise sauce, grilled game meats, mushroom lasagna, roasted autumn vegetables with sauteed wild mushrooms, dark chocolate, charcuterie boards, and firm cheeses.

#### BLEND

100% MALBEC

#### CHEMISTRY

PH 3.51 TA 6.4 G/L  
ALC 14.9% RS 3.3 G/L

#### PRODUCTION

BOTTLED JULY 2021  
236 CASES