



# ROAD 13



## 2017 JACKPOT CABERNET SAUVIGNON

### FIELD REPORT

The 2017 growing season was an interesting and highly unusual roller coaster ride! Higher than normal rainfall and an alarmingly cool spring gave way to one of the warmest and driest summers in 40 years. But the high atmospheric smoke from other areas of the province created a shadow effect and kept temperatures lower, resulting in fruit with high flavour intensity, moderate sugars, and balanced acidity.

### WINEMAKER'S NOTES

These grapes were hand-harvested, sorted and whole-berry fermented in small batch tanks at cooler temperatures to allow more of the early fruit tannins to macerate into the wine before the end of fermentation. After optimal tannin extraction, the wine was gently pressed off skins, settled, and racked to French oak barrels (35-40% new oak barrels). The wine is aged for 18 months in barrel before final blending and bottling.

### TASTING NOTES

An explosion of ripe black currant, blackberry, and Christmas spice cake on the nose are followed by a hint of baked blueberry pie and dark chocolate. The palate of this wine brings flavours of black currant, baked blackberry pastry, and black cherry and the smooth, silky tannin profile and well-balanced acidity lead to a long lingering finish with subtle vanilla and oak textures.

### PERFECT PAIRINGS

BBQ ribs. Leg of lamb. Grilled portobella. A good cigar.

#### BLEND

85% CABERNET SAUVIGNON  
7.5% MERLOT  
7.5% PETIT VERDOT

#### CHEMISTRY

PH 3.8 TA 5.9 G/L  
ALC 14.9% RS 0.1 G/L

#### PRODUCTION

120 CASES  
SKU