



ROAD 13



2018 5TH ELEMENT

FIELD REPORT

The 2018 growing season got off to a great start but in mid-July smoke from fires in the Pacific Northwest blocked much of the sunlight which slowed down ripening dramatically. The result of this resulted in wines with lower alcohol levels, ripe fruit flavours and balanced acidity.

WINEMAKER'S NOTES

Each vineyard block was harvested, sorted, fermented and aged separately until final blending and bottling. Aged in 35% new French Oak barrels for 18 months before final blending, then aged for another 6-8 weeks in tank before bottling.

TASTING NOTES

A gentle giant— spice and smoke meet balanced fruit and oak. Aromas of black cherry and leather balance beautifully with notes of blackberry compote and baking spices. This full-bodied red is fruit-forward and plush with silky tannins and a refined finish.

PERFECT PAIRINGS

Grilled red meats like T-bone/Porterhouse, Rib Eye, NY Strip, BBQ Ribs, smoked brisket, grilled Portobello mushroom caps with Boursin cheese, mushroom “Coq au Vin”, firm cheeses and charcuterie, dark chocolate or with a cigar by the fireplace.

BLEND

68% MERLOT
16% CABERNET SAUVIGNON
16% SYRAH

CHEMISTRY

PH 3.8
ALC 15.3%
TA 3.9 G/L
RS 5.8 G/L

PRODUCTION

250 CASES
SKU 045922