



CALLIOPE

WINES



2016 FIGURE 8 RED

TASTING NOTES

An intense, floral and fruit driven nose with red and black currant, Italian prune plum, potpourri and some complex layers of vanilla, cigar and dried sage. The soft, round palate shows lots of hazelnut spiked chocolate, black cherry, blackberry and espresso with firm tannins and finishing with paprika spice and dried herbs. Try this paired with braised bison short rib or with a rich mole sauce. – *Rhys Pender, Master of Wine*

BOTTLING DATE March 2018

CELLARING 3+ years

VINTAGE NOTES AND WINEMAKING

In 2016, spring arrived early: sunny and warm with just enough showers to boost vine canopy growth. July and August added ideal summer heat ripening the grapes slowly. Red grapes benefited from warm days and cool nights to fully develop their flavours while retaining their acidity.

All the grapes for this blend were hand-picked from our vineyards in Osoyoos and Oliver from October 6-26. They were hand sorted then gently crushed before being dropped into tanks for alcoholic fermentation.

At completion, the wine was transferred separately into oak barrels for malolactic fermentation to occur. It was then racked and barreled down for ageing in 60% neutral oak barrels of French origin, lending a small amount of woody and toasty flavours. After 14 months, Merlot, Cabernet Sauvignon and Cabernet Franc were blended and filtered before bottling.

ANALYSIS Alcohol 13.5% | pH 3.73 | Titratable acidity 6.4 g/L

SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

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