

CALLIOPE

WINES



2015 FIGURE 8 RED

TASTING NOTES

The 2015 Calliope Figure 8 Red is a fresh, fruit driven blend with intense aromas of damson plum, blueberry, black cherry, cassis and raspberry with complexity added by notes of vanilla, dark chocolate and a hint of dried sage. The palate is medium bodied, juicy and fresh with plum, red cherry and red currant fruit and a little clove and pepper spice on the finish. Try this with a thin crust Margherita pizza or homemade lasagna. — *Rhys Pender, Master of Wine*

BOTTLING DATE December 2016

CELLARING 3+ years

VINTAGE NOTES AND WINEMAKING

The 2015 growing season was exceptionally long and hot. It started in April followed by unusual heat in June producing small, concentrated berries. The summer months allowed for even ripening followed by one of the South Okanagan's "legendary" dry autumns. Warm days promoted the ripening process with cool nights to balance the ripeness with acidity.

All the grapes for this blend were hand-picked from vineyards in Osoyoos and Oliver in October and November. 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 raked and barreled down for ageing in a majority of 3-year-old oak barrels of French origin, lending very small amounts of woody and toasty flavours.

After 12 months, Merlot, Cabernet Franc and Cabernet Sauvignon were blended and filtered before bottling.

ANALYSIS Alcohol 13.9% | pH 3.72 | Titratable acidity 6.41 g/L

SALES CONTACT IN BRITISH COLUMBIA AND ALBERTA

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