



CALLIOPE

WINES



2018 FIGURE 8 RED

BLEND 50% Merlot, 41% Cabernet Franc, 8% Cabernet Sauvignon

TASTING NOTES

This blend of Merlot, Cabernet Franc and Cabernet Sauvignon has an intense nose of black and red currant, plum, raspberry, maraschino cherry and floral violet notes with hints of dried sage. The medium-bodied palate is fresh and juicy with crisp acidity and bright red plum, red currant, red cherry and some dried sage and thyme on the long savoury finish. Pair this with eggplant parmigiana or grilled lamb chops rubbed in rosemary and garlic.

— Rhys Pender, Master of Wine

BOTTLING DATE September 2019

CELLARING 1-3 years

VINTAGE NOTES AND WINEMAKING

2018 started with early bud-break, and a warmer than average May. The season cooled during the summer months and rebounded with favourable September and October temperatures. The cooperative weather allowed us to retain acidity and grow high-quality fruit.

All the grapes for this blend were hand-picked from our vineyards in Osoyoos and Oliver from October 5 – early November. They were hand sorted then gently crushed before being dropped into tanks for 4 days of cold soaking prior to alcoholic fermentation in 100% stainless steel tanks at temperatures ranging from 18 – 32 degrees Celsius. At completion, 100% of the wine was transferred separately into oak barrels for malolactic fermentation to occur. It was then racked and barreled down for ageing in 16% new oak, 10% 1st year oak, and 74% neutral oak barrels of French origin, lending a small amount of woody and toasty flavours. After 8 months and 4 rackings, the Merlot, Cabernet Sauvignon and Cabernet Franc were blended and filtered before bottling

ANALYSIS Alcohol: 13.5% | PH: 3.72 | Titratable acidity: 5.7 g/L

AGEING 68% French, 17% American and 14% Hungarian with 16% new

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