

MONSTER CABS 2020

TASTING NOTES

An intriguing blend of CABS dominated by Cabernet Sauvignon and Cabernet Franc. Aromas of blackberry, nutmeg and plum tingle your senses. Flavours of black currant and chocolate explode onto your palate.

Winery Price \$ 23.39 +897074



HARVEST NOTES

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20 and Penticton April 29 - a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. Autumn was beautiful with temperatures between 20-25 °C through to early October. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

WINEMAKING NOTES

This Monster is a blend of Cabernet Sauvignon and Cabernet Franc. The berries were then crushed & held cold for two days. During fermentation, a combination of hand plunging the must and judicious use of pumping over ensured the optimum level of tannin extraction.

CELLARING NOTES

This wine is ready to drink now.

64% Cabernet Franc, 36% Cabernet Sauvignon

Alcohol Level: 13.0%

Levels: pH 3.74 TA 5.5 g/l

Sugar: 1.37 g/l

Harvest date: October 6th - October 17th, 2020

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