

PACIFIC BREEZE

URBAN WINERY

2019 CAB SHIRAZ

Harvest Notes: 2019 in Columbia Valley started off cool and with heavy snow that delayed bud break, but with summer having consistently warm days the grapes ripened steadily with veraison occurring in late August. Both grapes were harvested on October 16th by hand.

Winemaking Notes: Both the Cabernet Sauvignon and Shiraz arrived at the winery in New Westminster on our refrigerated truck in the early morning of October 17th, with 18 hours on the trailer at 4°C the grapes were cold and ready for to be de-stemmed and a moderate crush. Fermentation of Cab lasted for 19 days with pump-overs and a few days of extended maceration before a soft pressing. Fermentation of our Shiraz was carried out in 3 separate vessels to utilize different yeast strains to achieve a greater variance between the batches (for complexity when blended), each were on skins for 22 days and punched down to extract as much body and tannins as possible. After ageing in American Oak for 12 months the wine was blended and racked back into barrels to marry for an additional 2 months.

Tasting Notes: Starts with a strong bouquet of blueberry, leather and spice and leads to a palate rich with red currant, cherry, and a savory sage note. Velvety tannins lead to a medium acidity that create an amazing finish.

Food Pairings: Very versatile, red meats, most cheese, burgers, chocolate.

Alcohol: 14.9%

TA: 4.9 g/L

pH: 3.65

RS: 1.6 g/L

