## Malbec Merlot Co-Fermented

## SMALL LOT

60% MALBEC, 40% MERLOT

Since established in 1996, Phantom Creek vineyard has been consistently producing some of the most highly acclaimed wines in Canada, known for opulence and power. Spice and vanilla aromas lead to a fruit forward palate with an abundance of blackberry, sweet tobacco, and lingering cocoa notes on the finish.

## Phantom Creek Vineyard

Established by pioneering viticulturist Richard Cleave, Phantom Creek Vineyard is located on the lower terrace of the Black Sage Bench just above the warm valley floor. Since the early 2000s, fruit from this property has been used for single vineyard bottlings, a tradition we proudly honour and continue today at the winery.

ESTABLISHED SOIL

1996 Osoyoos Sandy Loam

ACRES ELEVATION 8.4 316-333m

## The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE

2018

0.2 g/L

HARVEST DATE

October 3

FERMENTATION

100% barrel fermented

MATURATION

RESIDUAL SUGAR

ALCOHOL

14.5%

TOTAL ACIDITY

4.2 g/L

PH

2I months in French oak 3.7

August 10, 2020

BOTTLING DATE AGING POTENTIAL

8-10 years

