

2016 NIGHT - EX NIHILO VINEYARDS

...out of nothing



WINEMAKING

All grapes were hand harvested from the Black Sage Bench in October. They were sorted and destemmed before fermenting on skins for eight to 13 days.

Upon pressing, wines were transferred immediately to barrel to undergo malolactic fermentation naturally over the winter months.

After aging for 20 months the wines were blended to create our signature Bordeaux style wine.

TASTING NOTES

Grapes from our Black Sage Bench vineyards were selected to create this elegant blend of Cabernet Sauvignon, Merlot and Cabernet Franc.

After 20 months in French and American oak, this Bordeaux style red wine is perfectly balanced with rich, luscious aromas of blackberry and red plum. The palate boasts notes of white pepper, all spice and chocolate while the elegant tannins ignite your senses.

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| Appellation: | Oliver, Okanagan Valley |
| Composition: | 50% Cabernet Sauvignon, 35% Cabernet Franc, 15% Merlot |
| Bottle Size: | 750 mL |
| Alcohol: | 13.9% |
| Residual Sugar: | 1.7 g/L |
| Acidity: | 5.9 g/L |

**EX NIHILO VINEYARDS
OKANAGAN VALLEY**