

2019 NIGHT - EX NIHILO VINEYARDS

... out of nothing



WINEMAKING

Each of the five varieties of grapes for this blend were hand-harvested, destemmed, and fermented whole berry in stainless steel tanks.

After fermentation completed for each of the varieties the wine was pressed off to French oak barrels to complete malolactic fermentation over the winter months. After aging for about 12 months the individual varieties were then blended and aged again for another 10 months.

100% French oak, 20% new oak.

TASTING NOTES

Perfectly balanced with rich aromas of cassis, tobacco, and black cherry. The palate boasts flavors of raspberry, vanilla beans, and dark chocolate while the tannins ignite your senses.

The Merlot and Malbec express fruit-forward and robust characters, whilst the Cabernet Franc and Cabernet Sauvignon bring depth and tannin structure. The gorgeous Petit Verdot adds floral complexity.

Balance remains throughout an exceptionally long finish on which the texture of the Cabernets shine. This wine is enjoyable now, and will continue to develop over the next several years. Cellar potential 10 + years. Fruit sourced from Oliver and Osoyoos vineyard sites.

Appellation:	Okanagan Valley
Composition:	41% Merlot 28% Cabernet Franc 14% Malbec 12% Cabernet Sauvignon 5% Petit Verdot
Bottle Size:	750 mL
Alcohol:	13.9%
Residual Sugar:	3.1 g/L
Acidity:	6.2 g/L

**EX NIHILO VINEYARDS
OKANAGAN VALLEY**