

MONSTER CABS 2016

TASTING NOTES

An intriguing and unique blend dominated by Cabernet franc, Cabernet Sauvignon, and Malbec. A spicy nose of Italian plum, cocoa, fresh peppercorn and mint intrigues the senses. The first sip brings Elements of cloves, dark chocolate, leather with a super long finish. Our colossal Cabs satisfies your carnivore cravings with a BBQ T bone or lamb dishes.

Winery Price \$19.90 +897074

HARVEST NOTES

2016 was a test of patience and persistence in our vineyards. A warm early spring followed by a late April snowstorm, which took us by surprise. The summer that followed turned out to be both cooler and wetter than expected, slowing fruit development and increasing weather monitoring. Luckily, a warm fall season saw a gradual cool down thus giving the grapes extra time to achieve full ripeness and flavour characteristics. The slow cooling process allowed the vines time to enter a gradual dormancy, turn woody and store their reserves for winter hibernation in preparation for spring 2017. Overall, the 2016 growing season was long, weathered and embraced by the team. We are grateful for the persistence and patience of the vineyard crew and Mother Nature, which resulted in yet another fantastic vintage.

WINEMAKING NOTES

This Monster is a blend of Cabernet Franc, Cabernet Sauvignon and Malbec. The grapes were hand picked and sorted in the vineyard. The berries were then crushed & held cold for four 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

Ready to drink on release. Drink by 2021

90% Cabernet Franc, 7% Cabernet Sauvignon,
3% Malbec

Alcohol Level: 12.9%

Levels: pH 3.91 TA 6.1 g/l

Sugar: 2.88 g/l

Harvest date: October 15th - November 13th, 2016

MONSTER VINEYARDS 1010 Tupper Avenue, Penticton, BC V2A 8S5
P 250 . 493 9463 F 250 . 493 9439 E wine@monstervineyards.com

MONSTERVINEYARDS.COM

