

MONSTER CABS 2017

TASTING NOTES

An intriguing blend of CABS dominated by Cabernet Sauvignon and Cabernet Franc. This immense palate boasts flavours of rich plum with a long juicy blackberry finish. Satisfy your carnivore cravings with a BBQ T bone or lamb dish paired perfectly with the roar of our colossal Cabs.

Winery Price \$19.90 +897074



HARVEST NOTES

2017 was a roller coaster of a year - the valley faced both flooding and drought that haven't been seen for decades. Winter was chilly! Overall spring was cool with fewer sunlight hours and more precipitation than usual. This resulted in a bud break that was 2 weeks later than the average. Areas of the Okanagan Lake to the Osoyoos vineyards, overflowed and flooded our southern vineyard. Summer came in hot and dry bringing lots of sunshine and one of the most intense fire seasons on record. A classic warm autumn allowed for a long ripening season. Overall, 2017 was a year of ups and downs where the vineyard team embraced the struggle with Mother Nature and ended the ride with ripe, balanced, beautiful grapes and another stunning vintage.

WINEMAKING NOTES

This Monster is a blend of Cabernet Sauvignon and Cabernet Franc. 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 2023

61% Cabernet Sauvignon, 39% Cabernet Franc

Alcohol Level: 14.4%

Levels: pH 3.76 TA 6.1 g/l

Sugar: .05 g/l

Harvest date: October 24th - November 5th, 2014

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