MONSTER CABS 2019

TASTING NOTES

Cabs are here! An intriguing blend of CABS dominated by Cabernet Sauvignon and Cabernet Franc. Aromas of black cherry, vanilla bean and plum tingle your senses. Flavours of blackberry pie and smooth caramel explode onto your palate.

Winery Price \$ 23.39 +897074



BC VQA OKANAGAN VALLEY

HARVEST NOTES

The The 2019 winter brought extremes: warm January days of 12°C to lows of - 22°C and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the Okanagan Valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15°C days and 2°C to 6°C nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varietals in our vineyards.

WINEMAKING NOTES

This Monster is a blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. The grapes were hand picked and sorted in the vineyard. The berries were then crushed & held cold for three 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 2026.

43% Cabernet Sauvignon, 35% Cabernet Franc, 11% Merlot, 8% Malbec, 3% Petit Verdot

Alcohol Level: 14.0% Levels: pH 3.92 TA 5.9 g/l

Sugar: 1.52 g/l

Harvest date: October 28th - October 31st, 2019

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