

RED EYED 2019

TASTING NOTES

Bring out the BBQ! Monster Red Eyed 2019 is bursting with aromas of freshly cracked peppercorn, smoky cedar, and black currant. Flavours of cherry and raspberry rush forward with the first sip. A medium body and light fruity finish to keep you coming back for more!

Winery Price \$ 17.30 +603001



HARVEST NOTES

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 varieties in our vineyards.

WINEMAKING NOTES

Red Eyed Monster was made from a blend of red grapes. The berries were hand picked & sorted in the vineyard. Each of the component varieties were fermented separately. The finished wines were then blended to taste by our winemakers.

CELLARING NOTES

Ready to dive into upon release, or cellar until 2025.

**40% Malbec, 33% Cabernet Franc, 10% Merlot,
15% Cabernet Sauvignon, 2% Petit Verdot**

Alcohol Level: 14%

Levels: pH 3.72 TA 5.7 g/l

Sugar: 0.48

Harvest date: October 17th - 31st, 2019

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