

# RED EYED 2020

## TASTING NOTES

Bring out the BBQ! This Cabernet Franc forward Red Eyed monster is bursting with aromas of cedar, black peppercorn and cassis. Flavours of cherry and blackberry rush forward with the first sip. A medium body and with a long finish to keep you coming back for more!

Winery Price \$ 23.39 +603001



## HARVEST NOTES

2020 began with a rapid winter cold snap that saw temperatures drop from 3 °C to -18 °C in a matter of 8 hours. Cross sections of the dormant buds confirmed no vine damage. Full vineyard budbreak in Osoyoos happened April 15, Skaha Bench on April 20, and Penticton April 29 - a little later than average. Early June was cool and wet in the Okanagan Valley. The weather started improving June 18th with the real Okanagan heat arriving the second week of July and staying until mid-September. Autumn was beautiful with temperatures between 20-25 °C through to early October. A surprise snowfall late October saw 8 cm of snow fall and the race was on to get the grapes into the winery. 2020 provided its challenges but with the summer heat and extended autumn it was another great vintage in the Okanagan Valley.

## 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 varietals were fermented separately. The finished wines were then blended to taste by our winemakers.

## CELLARING NOTES

Ready to dive into upon release.

**55% Cabernet Franc, 27% Cabernet Sauvignon,  
16% Merlot, 2% Malbec**  
**Alcohol Level: 14%**  
**Levels: pH 3.72 TA 5.7 g/l**  
**Sugar: 0.48**

**Harvest date: October 17th - 31st, 2020**

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

**MONSTERVINEYARDS.COM**